

ASTORRE NOTI™

ROSA TOSCA SANGIOVESE ROSATO TOSCANA IGT

Grape Varietals: 100 % Sangiovese

Vineyards: central Tuscany, in the heart of Chianti region

Average age of the vines: 25 years

Soil: calcareous, clay

Harvest Period: second half of September

Vinification: the grapes are hand-picked and immediately pressed. Fermentation at a controlled temperature of 16 °C to enhance and preserve the fruity and freshness

Alcohol Content: 13% by vol.

Residual Sugar: 3 grams per liter

Color: light pink

Aroma: characteristic and fragrant with fruity notes of ripe strawberries and cherries

Palate: soft and harmonious in the mouth with a good acidity. The same fruity notes found in the nose are complemented by a good minerality and freshness

Food Suggestions: excellent with almost all types of light appetizers, ideal with Tuscan crostini and paté

Serving Temperature: 10 °C / 50 °F

