



## *Marche IGT Rosé "Frapicci" 2016*

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### GRAPE VARIETIES

*Sangiovese and Cabernet Sauvignon*

### WINEMAKING

*In stainless steel tanks.*

### AGEING

*In stainless steel tanks.*

### ANALYTIC DATA

*Alcohol content: 12.5 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Delicate soft pink color, lively, good consistency; pleasantly fruity nose of wild strawberries, a subtle nuance of pink grapefruit or pomegranate; in the mouth it is fresh, fruity, with delicate tannins and intense tanginess that creates an excellent balance for an agreeable finish.*

### GASTRONOMY

*It's excellent with starters, raw, delicate fish or meat dishes; recommended with pizza.*

*Serving temperature 12°C*

### AVAILABLE FORMATS

*75 cl*

