



Rosato di Torgiano DOC *"Venturosa"*

GRAPE VARIETIES

Sangiovese

WINEMAKING

Soft pressing of the whole grapes before the "Pressurage" fermentation; fermented at low temperature for 2-3 weeks.

AGEING

In stainless steel tanks for 1 month; 2 months in bottle.

ANALYTIC DATA

Alcohol content: 13,5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Onion skin color; floral bouquet of roses; dry, sharp, fresh.

GASTRONOMY

It's excellent in the summer with salad starters or fish.

Serving temperature 10-12°C

AVAILABLE FORMATS

75 cl

