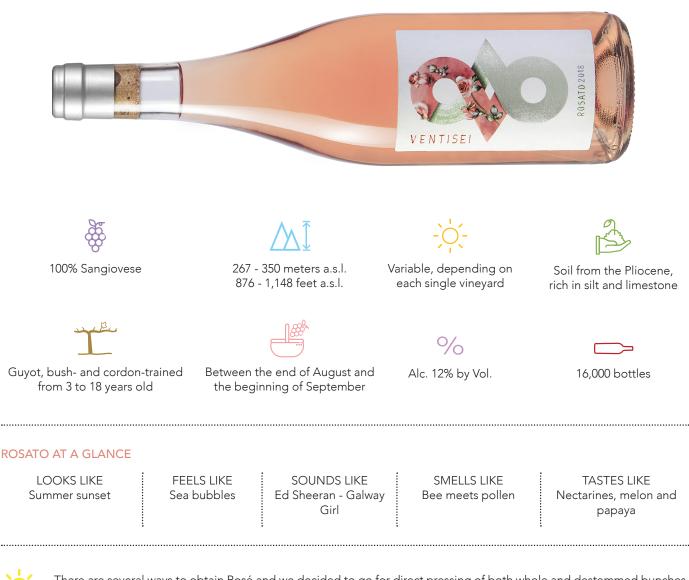
## VENTISEI ROSATO2018



TOSCANA I.G.T. ROSATO

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This exciting rosé came from pressing both whole and destemmed bunches which prior macerated in the press for a few hours. The fermentation took place entirely in stainless steel tanks to preserve its freshness and crisp taste. With a wild salmon pinky colour this wine is a celebration of femininity. Elegance with a punch of sweetness this wine is reminescent of a hot summer night on the beach!



There are several ways to obtain Rosé and we decided to go for direct pressing of both whole and destemmed bunches. This method allows for the skins to be in contact with the juice for a short period of time, giving the wine its tawny shade of pink.



90 pts James Suckling Silver medal The Drinks Business