

VENTISEI

ROSATO 2018



TOSCANA I.G.T. ROSATO



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 reminiscent of a hot summer night on the beach!



100% Sangiovese



267 - 350 meters a.s.l.
876 - 1,148 feet a.s.l.



Variable, depending on
each single vineyard



Soil from the Pliocene,
rich in silt and limestone



Guyot, bush- and cordon-trained
from 3 to 18 years old



Between the end of August and
the beginning of September



Alc. 12% by Vol.



16,000 bottles

ROSATO AT A GLANCE

LOOKS LIKE
Summer sunset

FEELS LIKE
Sea bubbles

SOUNDS LIKE
Ed Sheeran - Galway
Girl

SMELLS LIKE
Bee meets pollen

TASTES LIKE
Nectarines, melon and
papaya



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