

SAVINI!

Fattoria Giuseppe Savini

ORGANIC WINE

ROSATO



GRAPES: black grapes coming from organic vineyard.

TRAINING SYSTEM: Guyot.

HARVEST TIME: End of September.

VINIFICATION PROCESS: The crushing is followed by a cold maceration for 12 hours at 10°. After a soft pressing, the must spontaneously decants, before being racked and before a fermentation at a controlled temperature of 18°. After a period on the lees, the wine is racked one more time and bottled for a short aging in bottle.

ORGANOLEPTIC PROPERTIES: The colour is a bright pink, the bouquet is elegant with hints of wild strawberries and cherry. The flavour is consistent, fresh and savory. Pleasantly tannic, it leaves a delicate mineral taste, with spicy nuances.

FOOD PAIRING: Perfect as an aperitif, it creates an ideal match with fish soups, grilled fish or with a classic spaghetti with tomato sauce. It also pairs with slightly matured cold cuts.

ALCOHOL CONTENT: 12.00%

SERVICE TEMPERATURE: 10-12°C

SIZE AVAILABLE: Lt,0,75

THE WINEMAKER'S COMMENT: Pleasant and easy to match, this wine is enjoyable but, at the same time, deep in its nuances.

www.fattoriagiuseppesavini.com