



Casa Vinicola
Rubatterno

Rosato



di Toscana

IGT

A wine which comes outside of the box, a Rosé from Sangiovese grapes in purity. This wine from the colour of the cherries also takes from them the aroma, but it is not a wine to underestimate, warm in mouth and fresh on the palate it is a wine which has a good structure but which makes of its aromas an ideal partner for a romantic dinner.

Blend of grapes: Sangiovese in purity

Denomination: I.G.T.

Year: 2015

Wine alcohol content: 13.5% by vol.

Organoleptic notes: of bright cherry pink colour it offers to the nose notes of peach and melon on a subtle background of mixed berries. It is a fresh and well-balanced wine.

Pairing: excellent with shellfish, from the Appetizer to the main course

WINEMAKING AND REFINING

Grape harvest: manually, between late September and early October

Yield/ha: 70 q/ grapes

Annual Production: 2.500 bottles

Fermentation: 20 days in stainless steel tanks at a controlled temperature of 15° C

Malolactic fermentation: natural in the period from November to December

Ageing: 6 months in stainless steel tanks

Refining: in bottle

Available Sizes: for loose sale directly at our winery,

Bag-in-Box of 5 Lt., 10 Lt. and 20 Lt.,

Bottle of 750 ml