



PIER DA CASCIA

RosAllegra

Tuscan Rosé 2018
Indicazione Geografica Tipica
ORGANIC
WITHOUT ADDED SOLPHATES



| | |
|---------------------------------|---|
| GRAPES | 50% Sangiovese, 20% Cabernet Sauvignon, 30% Merlot |
| PLACE OF PRODUCTION | Reggello – Florence |
| EXPOSURE | South; South-East |
| ALTITUDE | 280-330 metres above sea level |
| TYPE OF SOIL | Soils originating from marly limestone formations and interspersed with clayey limestone shales |
| FARMING SYSTEM PLANT DENSITY | Guyot 4200 vines per hectare |
| HARVEST TIME HARVEST METHOD | Second half of August Manual, with grapes sorting |
| VINIFICATION | In stainless steel vats at controlled temperature |
| ALCOHOL CONTENT | 12% |
| COLOUR | Bright pink |
| PERFUME | Rather intense pink cherry, strawberry tree with light notes of acacia flowers |
| TASTE | Dry, fresh with a balanced acidity, which gives it good persistence. The result is a fine but intense elegance. |
| COMBINATIONS | Pair with soft cheeses, shellfish; fish or vegetable pasta, purée, soups and vegetable bakes |

