



TALENTI

MONTALCINO



TOSCANA ROSATO OOPS!

From sangiovese grapes located in the vineyards of the south-west slope (220 m MSL). The soil is brown in color with a clay-loam texture, calcareous plaques, and a rounded skeleton

VINTAGE 2020

APPELLATION IGT

GRAPE VARIETIES Sangiovese. Spurred cordon in 20 years old vineyards.

PRODUCTION AREA Estate vineyards in the southern hills of Montalcino (220 m MSL).

SOIL Brown soil with clay-loam texture and presence of limestone plates and rounded skeleton.

PRODUCTION TECHNIQUE Soft pressure, 48 hours decantation at 5°C and slow fermentation in stainless steel tanks at 20°C to keep the fragrance of aromas.

DESCRIPTION Powder pink color, gentle aroma and rich in hints of fresh brushwood fruits, like strawberries, blueberries and raspberries. Tonic on the palate with great balance and softness

FOOD PAIRINGS AND SERVICE Perfect with raw fish, cold dishes, salami, fresh cheese, chicken and *lampredotto*. Recommended service temperature: 8-10°C

FORMAT 0,75 lt.

ALCOHOL 12%