



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** 2021

**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%