

ESPRIT DU VIN

'An occasion for every wine'

SALASSOROSA Tuscany I.G.T.



Winemaker's Notes

This wine is made with carefully selected grapes. Destemming of the grapes and short maceration takes around 12 hours. The skins and must are then separated and fermentation occurs in stainless steel tanks. Final fermentation on the lees lasts about 6 months. The wine then undergoes light bentonite clarification and is aged in the bottle for at least 3 months.

Description

This wine is a cherry-red color and presents with delicate aromas of red fruits and berries. In the mouth it is smooth, balanced, and supported by very mild acidity that gives freshness and persistence.

Serving Suggestion

Pair with beef, lamb, poultry, veal and spicy foods.

Spec Sheet

Vineyard	La Montanina
Varietal	Sangiovese 100%
Appellation	Tuscany
Vintage	2013
Body	Full
Alcohol %	13%