

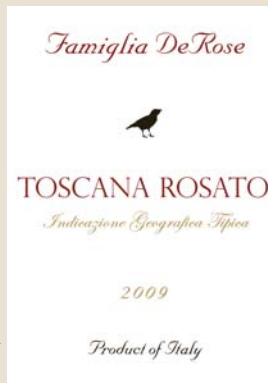
*Famiglia DeRose*



# TOSCANA ROSATO

*Indicazione Geografica Tipica*

Toscana Rosato is made from Arezzo and Siena region Sangiovese grapes. Its color is intense pink with radiant strawberry reflections. The bouquet is appreciated for its freshness and liveliness accompanied by notes of fruits of the forest and morello cherry. The flavor is medium bodied with excellent balance allowing full appreciation of the bramble fruits aftertaste. This wine pairs well with soft cheese, cold cuts, white meat and fish. Serve it at a temperature of 14°-16° C (57°-60° F).



Alcohol Level:	12.5%
Yield per hectare:	3.75/tons per acres
Altitude of vineyards:	680'-1260' above sea level
Soil type:	Autochthonous, medium texture
Training system:	Guyot and spurred cordon
Vinification:	Destemming of grapes from cluster with cool controlled fermentation with a 3 day extended maceration
Maturation:	Aged for 6 months in Large Oak Casks and 3 months in bottle prior to release



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