



# IGT Toscana "Sara Rosè"



**TIPE OF WINE** : Typical Geographical Indication



**PRODUCTION AREA** : Maremma



**GRAPES**: Sangiovese 100%



**PRUNING**: spurred cordon

**PRODUCTION PER HA**: 80 q.li



**HARVEST**: handmade in the first weeks of september

**VINIFICATION** : without the skins in stainless steel vats



**REFINEMENT**: 4 months in steel



**AGING**: short period



**ALCOHOL**: 13%

**SUGAR**: (g/l) < 1.30

**TOTAL ACIDITY** : (mg/l) 5.4



**Tasting**:

**COLOR**: delicate pink

**BOUQUET**: Intense with notes of peach and apricot

**PALATE**: Fresh with the right amount of acidity

**COMPLEMENTS**: Fish, hors d'oeuvres and light pasta dishes.

Especially good with: Pecorino cheese, pear and honey toasts (Fette croccanti al pecorino con pere e miele).

