



Cost'è

Toscana IGT

2018

VARIETIES

Sangiovese and Vermentino

DESCRIPTION

A perfect Provencal style rosé wine: the perfect marriage between Sangiovese and Vermentino.

The weather conditions of 2018 was characterized by a particularly harsh winter, which delayed the start of the vegetative season, and then a summer that was initially cool and subsequently became warmer with quite a few rainfalls. September was fundamental for the red varieties. Sunny and windy days, with temperatures higher than the average of the period and good excursion between day and night, allowed for high quality grapes.

A wine with pale pink nuances; the typical notes of red fruits of Sangiovese and the citrus and sage scents of Vermentino stand out on the nose. Fresh, with a good persistence.

Delicious as an aperitif, it is perfect to be paired with light dishes of both meat and fish, such as seafood salad, baked sea bass or grilled chicken breast.

TECHNICAL NOTES



Fermentation: Sangiovese was vinified in white at low temperature (16-18 °) in stain-steel tanks; Vermentino was fermented at a low temperature (13-16 ° C) in stain-steel tanks.

Aging: in stainless-steel tanks for around 2 months



Alcohol: 13%



Suggested serving temperature : 10-12°C



AVAILABLE FORMATS:
0.75 l