



TRASQUANELLO

Toscana IGT Rosato

Pink colour with bright blush reflections that recall the colour of petals. Trasquanello is a rosé of rare elegance from Sangiovese grapes grown in clay rich and silt-sandy soils, fresh and rich in minerals. Ideal match for dishes based on fish, vegetables and fresh cheeses. A wonderful wine with a young look.

GRAPE VARIETIES: 100% Sangiovese

VINIFICATION: In steel tanks at controlled temperature (16/18 °C)

AGEING: 6 months in steel tanks.

ALCOHOL CONTENT: 13% vol.

SERVING TEMPERATURE: 10/12 °C

FOOD PAIRINGS: Aperitifs, fish, white meat and vegetable, fresh and young cheeses, fish or meat tartare, sushi, marinated and smoked salmon, fried fish and vegetable.

TASTING NOTES:

Intense bouquet, rose notes and white violet. It tastes fresh, mineral, full and round. Good structure and long finish.