



## Rosé Sexy 2016

A dry rosé wine created by blending several grape varieties, 48% Sangiovese, 20% Motepulciano, 12% Arinarnoa and 20% Cabernet Sauvignon, through application of the so-called “saignee” method. This method enables a few hours of a direct contact of the grape juice with the grape skins, resulting in an outstanding light rose color of the wine. The nose is remarkable, with forest berries aroma; the dominant raspberry and strawberry notes are complemented with discreet blossom hints. The taste is medium-bodied, fruity and well balance, with a long aftertaste.

Enjoy this rosé wine as an aperitif, or with fresh fruit salads, chilled at 8-10°C.

**Alcohol:** 12% by Vol.

**Bottled:** June 2017