



ROSÉ SEXY 2018

This dry rosé wine is created by blending several grape varieties, 46% Sangiovese, 20% Montepulciano, 19% Arinarnoa and 15% Cabernet Sauvignon, through application of the so-called “saignée” method. This method enables a few hours of a direct contact of the grape juice with the grape skin, resulting in an outstanding bright rose color of the wine. The nose is remarkable, with a forest berries aroma; the dominant raspberry and strawberry notes are complemented with bonbon hints. The taste is medium-bodied, fruity and harmonious, with a long aftertaste.

Enjoy this rose wine as an aperitif, or with fresh fruit salads, chilled at 7-10°C.

Alcohol: 14% by Vol.

Bottled: March 2019