



## Rosé Sexy 2017

This dry rosé wine is created by blending several grape varieties, 46% Sangiovese, 20% Motepulciano, 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.

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

**Alcohol:** 13% by Vol.

**Bottled:** March 2018