

Premium Rosé Sexy 2009



This gorgeous rosé wine is made by mixing different grape varieties, such as Sangiovese, Aglianico, Nebiolo, Syrah and Cabernet Sauvignon, through so called “saignee” method that enables a few hours of a direct contact of the grape juice with the grape skins, resulting in intense red colour of the wine, best described as a “deep ruby” rose. It has a nice red fruits aroma with dominant raspberries and strawberries notes which are discretely followed by red fruit bonbons. The taste is medium-bodied, fresh and balanced.

This wine is recommended as an aperitif, chilled at 8-10°C.