



## Premium Rosé Sexy 2010 (0,75l & 0,25l)

This gorgeous rosé wine is made by mixing different grape varieties, such as Syrah, Sangiovese, Montepulciano, 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.

Bottled: March, 2011