

## Premium Rosé Sexy 2011



This gorgeous rosé is created by mixing several red grape varieties, Syrah, Sangiovese, Montepulciano, Nebbiolo and 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 skins, thus producing an intense red color of the wine, best described as a “ruby” rose. It has a fine forest berries aroma, with dominant raspberry and strawberry notes which are discretely accompanied by bonbon hints. The taste is medium-bodied, fruity, with remarkable freshness and balance.

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

Alcohol: 14 % Vol.

Bottled: July, 2012