

## Rosé Sexy 2012



This premium rosé is created by combining several grape varieties, Sangiovese, Nebiollo, Aglianico and Cabernet Sauvignon, through application of the so-called “saignée” method. This method enables a few hours of a direct contact between the grape juice and the grape skins, producing an intense red colour of the wine, best described as deep ruby rose. It has a fine forest berries aroma, with dominant raspberry and strawberry notes, discretely complemented with bonbon hints. The taste is medium-bodied, fruity, with remarkable freshness and balance.

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

Alcohol: 14.2 % Vol.

Bottled: June, 2013