

Rosé Sexy 2013



This premium rosé is created by blending several grape varieties, Sangiovese, Nebiolo, Primitivo 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, resulting in a more intense rose color of the wine. The wine has a remarkable forest berries aroma, with dominant raspberry and strawberry notes that are complemented with discrete bonbon hints. The taste is full-bodied, fruity, with impressive freshness and balance.

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

Alcohol: 14% Vol.

Bottled: June 2014