



Hints of red berries from the Sangiovese grape are perfectly blended with scents of citrus and sage from the Vermentino, creating a wine that is fresh, lively, aromatic and complex.

COST'È ROSÉ TOSCANA IGT

An elegant and fine rosé that comes from the meeting of two grape varieties, Sangiovese from Montalcino and Vermentino from the Tuscan coast, or Cost'è. The wine is characterized by its aroma and complexity.

SOIL

Sandstone soil with a strong presence of friable rock.

PRODUCTION TECHNIQUE

Both grapes ferment in stainless steel tanks separately. The Sangiovese, after short contact with the skins, vinifies at 60-65°F, while the fermentation of Vermentino happens at a temperature of 55-60°F. The two grape varieties are then blended together to produce a fresh and lively rosé.

BOUQUET

Hints of red berries from the Sangiovese grape combined with scents of citrus and sage from the Vermentino grape.

TASTE

A refreshing rosé with a long finish.

FOOD PAIRING

Delicious as an aperitif, and the perfect match for meals with white meat or fish.

ORIGIN

Tuscany, Italy

VARIETIES

Predominantly Sangiovese with a small percentage of Vermentino.

ANALYSIS

Alcohol	13.2% Vol
Total Acidity	5.53 g/l
Residual Sugar	4.5 g/l

SIZE(S)

750ml 0 80516 14084 1

PACK(S)

750ml 6pk