



## COST'È

Rosé Toscana IGT

### ***Area of Production:***

Tuscany, Italy.

### ***Soil:***

Sandstone soil with a strong presence of friable rock.

### ***Grape Varieties:***

Predominately Sangiovese with a small percentage of Vermentino.

### ***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. After fermentation, the two varieties are blended together to create a fresh and lively rosé.

### ***Characteristics:***

*Color:* Pale pink.

*Bouquet:* Traditional hints of red berries from the Sangiovese combined with citrus and sage from the Vermentino grape.

*Taste:* Fresh with a long finish.

*Alcohol Content:* 13.2%.

*Total Acidity:* 5.53 g/l.

*Residual Sugar:* 4.5 g/l.

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