

## Wine Press: Rose wines from everywhere but France frankly delicious



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The five roses reviewed in this week's wine column come from around the world. (Photo by Ken Ross)

France and Provence in particular may be synonymous with Rose wine. That's why it was no problem last week finding affordable Roses from France that taste delightful. But many other countries in the world make Roses, especially in Italy and Spain. So how do they taste? That's what my favorite taste tester, my wife, and I set out to find out this week. We ended up tasting Roses from five different countries: Italy, Portugal, Spain, Israel and Washington State. And I'm happy to report that I liked all five of them.

The wines were very distinct from one another. Maybe that's why I loved all of them. They were all exciting in their own unique way.

So without future ado, here are the five Roses from everywhere but France we tasted this week:

**2015 Fattoria Sardi Toscana Rose (\$19.99 retail price)**

**2014 Nortico Dry Rose (\$14 retail price)**

**2015 Hacienda De Arinzano Vino De Propiedad De Arinzano (\$19.99 retail price)**

**2014 Galil Mountain Rose Upper Galilee (\$12 retail price)**

**2015 Vino Rose, The Charles Smith Family (\$11.99 at Table & Vine in West Springfield)**

### **2015 Fattoria Sardi Toscana Rose**

Made in the Tuscany region of Italy, this wine has an almost golden, pink color. Or as my tasting partner beautifully described it, the color of wine made with Merlot and Sangiovese grapes reminded her of "pale pink rose petals." She also commented on the wine's "almost effervescent, dry finish," adding that wine tasted "crisp with hints of green apple on the nose." I should add that this wine was one of my wife's favorites among the wines we tasted. I agree completely. I loved this wine right away. The wine's dry, nutty flavors featured subtle hints of apricots and other dried fruits. And those flavors lasted much longer than I expected for a young, Rose wine. Highly recommend!

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