

## Life in Rosé, Tuscan Style: The Wines of Fattoria Sardi

Jun 12, 2016 | 8:34 pm  
By Wanda Mann, Contributor



Rosé season is in full swing and the next stop on my sipping tour is Tuscany with two lovely wines from the organic vineyards of Fattoria Sardi.

### **Fattoria Sardi Rosé 2015 (\$22)**

A blend of Sangiovese, Merlot, and Ciliegiolo; this charming wine is an elegant thirst quencher. A beautiful soft shade of salmon, this crisp rosé perks up the palate with subtle but appealing flavors of raspberry, roses, and a touch of citrus. With great minerality and a finish that lovingly lingers, this is a great wine to serve as an apéritif and with light salads, antipasti, and fresh seafood.

### **Fattoria Sardi "Le Cicale" Rosé 2015 (\$28)**

Mostly Sangiovese (90%) with small amounts of Trebbiano, Vermentino, and other white varietals; Le Cicale is dry and medium-bodied with pronounced flavors of red fruits, minerality, and a hint of salinity. Le Cicale has enough structure to pair with more substantial foods like herb-marinated chicken, shellfish, and charcuterie & cheese.



<http://www.thedailymeal.com/life-ros-tuscan-style-wines-fattoria-sardi>