



FATTORIA SARDI



## Fattoria Sardi “Le Cicale” Rosé 2015



**Grape Variety:** 90% Sangiovese, small amounts of Trebbiano, Vermentino and other white varieties.

**Production Zone:** Toscana I.G.T.

**Vineyard Altitude:** 165-650 feet above sea level

**Vineyard Exposure:** Southeast

**Soil Type:** Iron Oxide Clay, Sandy Silt

**Vine Age:** 10-50 Years

**Training Method:** Unilateral Cordon and Guyot

**Vine Density:** 12355/acre

**Harvest:** Hand-harvested

**Vinification:** Macerated via pneumatic press. Racking at low temperature, spontaneous fermentation occurs after adding *pied-de-cuve*- yeast culture isolated from our vineyards. Aged in wood on fine lees for 8 months. Clarified with bentonite and filtered.

**Production:** 460 cases (12/750 ml)

**Tasting Notes:** The nose offers floral notes of wild roses and white blossoms, and ripe fruit notes of summer raspberries and juicy citrus. It is medium-bodied wine, round in the mouth with hints of cream and minerals. The finish is long and satisfying, with a dry aftertaste of red fruits and food-friendly salinity.

**Food Pairing:** Excellent with shellfish in scampi sauce, charcuterie and cheese, olive tapenade, Niçoise Salad, herb-marinated chicken.