



Fattoria Sardi 'Le Cicale' Rosé Toscana I.G.T.

'Le Cicale' refers to the cicadas that you hear around the vineyard at night.

Fast facts:

- **Region:** Northwest Tuscany near Lucca
- **Grapes:** Sangiovese and a small amount of white grapes
- **Style:** Dry with aromas of wild roses and summer raspberries. Refreshing palate and a flavorful finish.
- **Production:** Rosé color extract by brief maceration before gently pressing the grapes. Spontaneous fermentation at low temperature and briefly aged in barrels.
- **Pairing:** Perfect for shellfish in scampi sauce, charcuterie, olive tapenade, Niçoise salad, or herb-marinated chicken.



BTG: \$ _____ Bottle: \$ _____



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Describing the wine:

- Intense aromas of wild roses, ripe raspberries and juicy citrus. More full-bodied than the pale color suggests, this wine is juicy and with a long, flavorful finish.
- Located not far from the sea ensures a lot of sunshine and ventilation with inland mountains providing plenty of water and cool nights.
- **Certified organic by the ICEA**, the winery has also adopted some biodynamic practices including Preparation 500 (for soil health) and Preparation 501 (for optimal fruiting).





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