



Fattoria Sardi Rosé Toscana I.G.T.

This certified organic rosé is grown between the mountains and the sea in Northwest Tuscany.

Fast facts:

- **Region:** Northwest Tuscany near Lucca
- **Grapes:** Sangiovese, Malvasia Bianco and Vermentino
- **Style:** Dry and crisp with an attractive rose floral and raspberry aromas and a bright, clean finish.
- **Production:** Rosé color extract by brief maceration before gently pressing the grapes. Fermented at low temperature.
- **Pairing:** Excellent alfresco and versatile with antipasti, seafood and any dishes that remind you of the Mediterranean.

BTG: \$ _____ Bottle: \$ _____



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Describing the wine:

- Crisp and refreshing aromas of dried rose hips, raspberry and melon. Well-balanced minerality and acidity on the palate finishing clean and bright.
- A location 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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