

MARCHE ROSATO IGT

2022 | Rose Wine



Case Size: 6


Luminous pink colour with salmon highlights. Fruity aromas of wild cherry and small red fruits. Crisp and dry, with a good balance.

Vinification:

Brief skin contact, followed by fermentation at controlled temperature. It matures on the lees for 3 months in stainless steel tanks, then it ages in the bottle.

Grape Varieties: Montepulciano| Sangiovese

Classification: IGT | **ABV:** 12.5% | **Closure:** Screw Cap

 Italy, Abruzzo

Moncaro