



## VILLA PUCCINI - Rosato Toscana IGT

**Region** Tuscany

**Alcohol** 12%

**Grapes** Sangiovese and Syrah

### **Vinification and refinement**

Villa Puccini Rosé is made through the traditional skin contact method: during the fermentation the grape skins are left in contact with the pressed juice until our winemaker is happy with the color (light salmon pink). The wine is then transferred to another stainless steel tank to finish the fermentation process. This classic method combines the fragrant scents of a white wine and the elegant freshness of a young red wine.

### **Wine description**

**Colour:** Light salmon pink.

**Bouquet:** The flavours remind of red fruits like raspberries.

**Taste:** This medium bodied wine on the palate it is dry, mineral, with good acidity.

### **Food pairings**

Salads, fish courses and appetizers. Serve chilled.