

VILLA PUCCINI ROSATO IGT

GRAPE VARIETIES: Sangiovese & Syrah

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.



TASTING NOTES

The nose features a delicate display of red raspberry seeds and watermelon with intriguing toasted herbs and vine tomato. The palate is dry and racy with juicy berry fruits and a refreshing minerality anchoring the fruit. Some savory notes return on the finish.

