Cantina Gentili

Rosato

IGT Toscana 2025

Alcohol content:

13,00%

Grape variety:

Sangiovese 97%

Sauvignon Blanc 3%

Winemaking process:

The hand-picked grapes are de-stemmed and subjected to a soft pressing. The must obtained is then cooled to a temperature of 10 ° C to promote its natural decantation. It is subsequently poured into special stainless steel tanks where alcoholic fermentation takes place at a controlled temperature of no more than 18 ° C. The wine is stored in tanks at a temperature of 10 ° C to make it remain fresh and fragrant.

Organoleptic properties:

Shimmering onion peel colour. To the nose it is characterized by sensations of red oranges, wild strawberries, raspberries and geranium flowers. Fresh sips that invite further tastings. Hint of tannins. Beautiful finish with a succession of red orange and slight vegetal touch.

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