



SANGERVASIO

NATURA DEL VINO

Sangervasio Rosa



Production Notes

Denomination

Quality Sparkling Wine

Blend

Sangiovese 100%

Colour

Rosé

Vineyards

New generation vineyards of 10 years old

Harvest

Early harvest by hand

Wine making

Fermentation in concrete tanks. Then it makes a second fermentation 3-4 months in underpressured tank.

Aging

6 months in bottle.

Tasting Notes

Story

Sangervasio Rosa is produced with the drain of the Sangiovese grape from the youngest vineyards, picked earlier to keep the right acidity, freshness and low in alcohol.

Style

Young and bright.

How to describe it

Is a fresh wine, with hints of raspberries and white flowers, a very light foam and sweet tannins.

How to enjoy it

Suitable for appetizers or light ham dishes.

Service:

8-10°C in sparkling wine glasses.

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Tel. +39 0587 483360 - Fax +39 0587 484361 • info@sangervasio.com

www.sangervasio.com