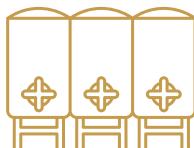


Damare Rosato



Italy
Toscana
Impruneta



VINIFICATION

From the first harvest of Sangiovese grapes, a selection is gently pressed; this is followed by cold static clarification and alcoholic fermentation in stainless steel at 16°C.



AGEING

Aged sur lies for 5 months.



TASTING NOTES



Provençal pale pink color.



A clean nose of pomegranate and roses, lavender, redcurrant, and ginger, also revealing a chalky and fruity side of wild strawberries.



CLASSIFICATION

I.G.T. Toscana Rosato

WINE TYPE

Rosé

ALC./VOL.

13%



GRAPE VARIETIES

100% Sangiovese

AGRICULTURAL SYSTEM

Conventional

HARVEST

Early September



On the palate, it is savory and fresh, unfolding lightly with a mentholated touch, finishing on late-season mandarin, pink grapefruit, and violets, with hints of aromatic herbs.