



## CURIOSITY

A wine with all the features of early Sangiovese grapes. Vinification at a controlled temperature keeps the aromas and flavours unchanged, producing a light wine that's perfect for summer time.

## DESCRIPTION

*Artisanal wine in conversion to Organic:*

Average bottle 750 ml: 1000 - 1200 p.y.

Vol. 13,0% - 13,5%

*Production area:*

S.Cristina a Pancole, Torcibrencoli.

Greve in Chianti (Florence) – Italy.

Altitude 240 m. ASL. Clay soil.

*Product informations:*

Rosé Wine IGT Tuscany.

Selected hand-picked grape

Grape variety: sangiovese 100%

Fermentation: 28 days of fermentation at low controlled temperature in steel tanks

Ageing: 6 months aged in steel tanks

*Pairing:*

Perfect with aged cheese, white meat or fat fish. Can also be paired with some desserts. Service temperature (T°C): 8° - 10°.

*Sensorial notes:*

COLOR\_ deep salmon color.

Bouquet\_ Delicate, fresh with notes of cherries and pomegranate.

Palate\_ Enjoyable on the palate, fresh acidity with pleasant persistence.

Light -medium body.