

DOGAJOLO TOSCANO ROSATO I.G.T.

This wine comes from grapes selected from Central Tuscany; Dogajolo Rosato is an elegant and structured product with fruity and vivacious floral aromas. These characteristics are the hallmark of a young innovative wine that is also easy to drink.

Vinification: the must obtained from pressing is cooled and left in contact with the skins for a short time. Fermentation takes place in stainless steel tanks at low temperatures using selected yeasts.

Finishing: It is bottled in early January after being racked off the lees following fermentation.

Color: pale pink with elegant bright fuchsia tones.

Bouquet: floral characteristics, particularly rose, myrtle and grape flowers; hints of fruity fragrances like apple, currants and sour cherry.

Flavor: broad and fresh with complex fruity aromas that end with a clean finish.

Serving temperature: 10-14°C, 50-57°F.

Gastronomy: excellent aperitif and hors d'oeuvre wine. Distinctive accompaniment for mild meats, peppered dishes and cheese, excellent companion to grilled fish.

