



IGT Toscana

CHASTELLINA ROSATO

THE FRESH SIDE OF CHIANTI CLASSICO

A wine with delicate hints and an intriguing color. It is a generous wine with intense floral aromas, rose hip without exceeding the opulence of the fruitiness, excellent freshness and very good opportunity of pairing with Italian and international cuisine.



Classification

IGT Toscana



Grapes variety

100% Sangiovese



Harvesting period

End of August, early September



Maturation method

Inox tank with controlled temperature



Refining

In bottle for at least 3 months



Serving temperature

12-14° C



Alcohol grade

12,5 %



Serving suggestions

Aperitif, appetizer, salami and cheeses, white meats, fish dishes

Sizes



0,75 lt