



TENUTA
SCRAFANA



PULCELLA

Toscana IGT Rosè

2019



GRAPE VARIETIES

Sangiovese.

VINIFICATION/MATURATION

Manual harvest of the grapes and soft pressing with brief maceration on the skins.

Slow fermentation in stainless steel tanks at a controlled temperature of about 16 °C (60 °F).

Maturation in stainless steel tanks for 12 months.

TASTING NOTES/SENSORY ANALYSIS

Peach blossom pink color.

Bright soft and delicate bouquet, fresh red fruit, raspberries and wild strawberries finishing with shades of spring flowers.

The taste is fresh and soft, well balanced body, noticeable freshness and medium persistence characterized by very pleasant fruity notes.

ALCOHOL CONTENT

12,5 % vol.

PAIRINGS

Mixed salads with tuna and eggs, eggplant meatballs, mullet alla livornese, spaghetti with tuna, peppers rolls. Excellent as an aperitif

SERVING TEMPERATURE

10 – 12 °C (50 – 54 °F)

GOBLET TYPE

Goblet with medium-sized cup.