



PULCELLA

Toscana IGT Rosè

2018

VINIFICATION

Manual harvest of the grapes and soft pressing, followed by maceration on the skins for about 48 hours. Slow fermentation in stainless steel tanks at a controlled temperature of about 16 °C (60 °F).

MATURATION

In stainless steel tanks for 4 months. Bottle aging for at least 4 months.

TASTING NOTES/SENSORY ANALYSIS

Wine with a bright, lively pink color. Intense bouquet with aromas of fresh red fruit, black cherries, wild strawberries and raspberries, spring flowers, violet, rose and peony. Dynamic taste of elegant structure, well balanced by softness, freshness and flavor that make it appealing and pleasant to the palate thanks to the mineral note that enlivens the final persistence with fruity returns.

PAIRINGS

Salmon carpaccio, panzanella, seafood risotto, spaghetti with tomato sauce, trabaccolara. Excellent as an aperitif.

SERVING TEMPERATURE AT THE TABLE

10 - 12 °C (50 - 54 °F)

GOBLET TYPE

Goblet with medium-sized cup.
