

PRODOTTO D'ITALIA

CANTINA GIULIANO

TUSCANY IN A BOTTLE

IGT COSTA TOSCANA ROSATO

A surprisingly fruity Rosé with bright acidity and a lingering floral aftertaste



GRAPE VARIETIES

- 100% Sangiovese

VINEYARDS

- 17 year old vineyards planted on steep south-west facing hills
- Clay and limestone.

WINEMAKING

- Grapes are picked and selected by hand.
- Lightly Pressed until the desired color is extracted
- Fermentation occurs in Temperature controlled Stainless Steel vats.
 - No MLF.

TASTING NOTES

- The wine is a beautiful salmon pink color, very aromatic with grapefruit and peach candy on the nose. In the mouth it's medium bodied, with more ripe fruit and bright acidity and freshness with no traces of bitterness. The finish is long and lingering with light salinity and fruit.

CELLARING POTENTIAL

- To be drunk in the next two years.

FOOD PAIRING

- As an aperitif with antipasti or with rich grilled or fried fish. Also great accompaniment to Ceviche, Sushi, and perfumed Thai or Chinese dishes.

SERVING INSTRUCTIONS

- Best served around 10-12°C

Under the Supervision of Rav E. Wolff, Rav A.O. Padwa and the OU

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