



AIA VECCHIA



SOLIDIO

ROSATO IGT TOSCANA 2018

Grapes: Sangiovese 95%, Merlot 5%

Provenance: Vineyards in Magliano in Toscana (GR), Tuscany.

Ageing: in stainless steel tanks for four months, aged two months in bottle

Alcohol content: 13,5% alcohol by volume

Serving temperature: 8°-10°C

Characteristics: A light, brilliant, onions skin pink color. In the nose is very fresh and intense with floral and fruit notes of peach and cherry. On the palate the wine is fresh with good acidity, the finish is fruity and persistent

Serving suggestions: recommended as an aperitif and cold cuts, it is paired very well with fresh seafood, white meats and fresh cheeses.

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