



AIA VECCHIA

SOLIDIO



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TOSCANA



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ROSATO IGT TOSCANA 2015

Grapes: Sangiovese 90%, Merlot 10%.

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, onion skin pink color. The nose is very fresh and intense with floral and fruit notes of cherry and peach. On the palate the wine is fresh with good acidity, the finish is fruity and persistent.

Serving suggestions: Recommended as an aperitif. It also pairs well with cold cuts, fresh seafood, white meats and fresh cheeses.

AIA VECCHIA SRL

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