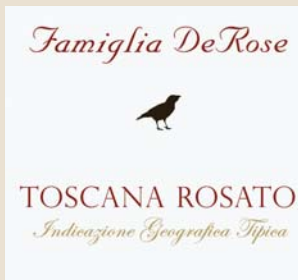


Famiglia DeRose



TOSCANA ROSATO

Indicazione Geografica Tipica



Toscana Rosato is made from Sangiovese grapes grown in the Montepulciano and surrounding communes of Siena. Its color is intense pink with radiant strawberry and fuchsia reflections. The bouquet is appreciated for its freshness and

liveliness, accompanied with notes of fruits of the forest and Morello cherries. Its flavors are medium bodied, with excellent balance, allowed full appreciation of the bramble fruits aftertaste. This wine pairs well with soft cheeses, cold cuts, white meat and fish. Serve this wine at a temperature of 14°-16° C (57°-60° F).

Alcohol Level:	13%
Yield per hectare:	3.33/tons per acres
Altitude of vineyards:	680'-1480' above sea level
Terrain:	Medium hilly, crumbled rock with good, skeletal content
Training system:	Guyot and spurred cordon
Vinification:	Destemming of grapes from cluster with cool controlled fermentation with a 3 day extended maceration
Maturation:	Aged for 6 months in Large Oak Casks and 3 months in bottle prior to release



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