

# **Damare Rosato**

## Diadema

Vini di Qualità



CLASSIFICATION	IGT Toscana Rosato
ТҮРЕ	Pink
REGION	Tuscany
GRAPE VARIETY	Sangiovese
HARVEST	Beginning of September.

### VINIFICATION

From the first harvest of Sangiovese grapes grown in the same vineyards from which we obtain the Diadema Rosso, the winery get a selection of grapes that are gently pressed, followed by a cold static clarification and alcoholic fermentation at a temperature of about 16  $^{\circ}$  C in steel.

### MATURATION

Aging sur lies for about 5 months.

### TASTING NOTES

Damare Rosato has a powder pink color, on the nose the fragrant notes of red fruit and light more ripe hints of yellow pulp fruit blend with floral and balsamic hints. The palate is vibrant, with a pleasant freshness and a fruity and persistent finish. A delicate wine with strong and intense aromas, son of the noble Tuscan winemaking tradition.

#### SIZES AND SPECIAL PACKAGING

75 Cl bottles.