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IGT



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## SESTILIA ROSATO

IGT toscana rosato

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Sestilia is an IGT Toscana Rosato (Tuscan Rosè) produced from 60% Sangiovese and 40% Canaiolo grapes, selected manually and harvested from the lower and cooler part of our vineyards. The grapes are harvested during the first ten days of September, after which they are de-stemmed and gently pressed. The clarified must is fermented at low temperature to preserve its bouquet. The wine is aged for 3 months on fine lees and after it is bottled, it rests in the bottle for 3 months

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**Characteristics:** wine characterised by a light pink colour; the nose is intense and persistent with notes of peach and exotic fruit, bouquet with herbaceous notes of tomato leaf. Fresh and velvety in the mouth, with a good richness of flavour.

**Pairs well with:** Ideal to enjoy as an aperitif, it is excellent with goat and sheep cheeses, cold cuts and cured meats, fish and seasonal vegetables.

