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Lunadoro

Prugnanello Sangiovese Rosé Toscana IGT



Vinification

The Sangiovese grapes, grown in the vineyards of Tuscany, are hand-picked in the early days of September. After harvesting, the grapes undergo a gentle pressing to extract a must that remains in contact with the skins for about 8 hours, allowing the liquid to develop color and aroma. Following this, alcoholic fermentation begins, conducted with selected yeasts at a controlled temperature of around 16°-18°C.

Description

Characterized by its beautiful, delicate pink color, the bouquet is complex, offering aromas reminiscent of citrus notes, nectarine, and delicate floral hints of peony and rose. On the palate, it reveals a pleasant freshness and notable savoriness.

Food Pairings

Appetizers and fish soups, as well as rich yet delicate dishes like seafood risotto, along with a variety of meats ranging from cured meats to light options such as chicken and turkey.

**Sangiovese****Toscana****8-10 °C****Alcol: 12%
Zuccheri: g/l**