

# FATTORIA SARDI LE CICALI IGT TOSCANA ROSATO



## PRODUCTION

**Variety:** Organic sangiovese and vermetino grapes.

**Vinification and aging:** Harvested by hand. Maceration time depending on the year, in pneumatic press. Low temperature juice racking and spontaneous fermentation by adding pied de cuve from the vineyards. The fermentation and aging in wood on fine lees for 8 months. Clarified with bentonite and filtered. Sulfites are added to the wine.

## TASTING NOTES

**Color:** Pale pink, with nuances of onion skin.

**Notes:** Refreshing, complex and intense.

Floral notes of wild rose and white flowers, fruity notes of raspberries and citrus. Particularly creamy to the nose.

**Palate:** Fresh, full, sapid and well balanced.

The final is persistent, sapid and silky.

## PAIRINGS

Thanks to the balance between freshness, creaminess and minerality, Fattoria Sardi “Le Cicale” is ideal with fish, shellfish, white meat and cheese dishes. It is best appreciated at a temperature of 12°C-14°C any time of the year.