



# Cost'è

Toscana IGT

2020

## VARIETIES

Sangiovese and Vermentino

## DESCRIPTION

A perfect Provencal style rosé wine: the perfect marriage between Sangiovese and Vermentino.

The mild temperatures and the scarcity of rainfall in the winter, as well as then in the spring, led to an early growth development of the vines. In June, there was repeated rain with mild temperatures, which allowed for a surprising vegetative-productive balance of the vineyards. During the following summer months, the warm temperatures and the sunny weather allowed for perfect veraison and ripening of the grapes. The harvest took place earlier than usual. The grapes were in perfect condition and, thanks to the good temperature ranges and the absence of rain, presented excellent aromatic profiles and good acidity.

A wine with pale pink nuances; the typical notes of red fruits of Sangiovese and the citrus and mediterranean scents of Vermentino stand out on the nose. Fresh, with a good persistence.

Delicious as an aperitif, it is perfect to be paired with light dishes of both meat and fish.

## TECHNICAL NOTES



*Fermentation:* Sangiovese was vinified in white at low temperature (16-18 °) in stain-steel tanks; Vermentino was fermented at a low temperature (13-16 ° C) in stain-steel tanks.

*Aging:* in stainless-steel tanks for around 2 months



*Alcohol:* 12,5%



*Suggested serving temperature:* 10-12°C



AVAILABLE FORMATS:  
0,75 l