



Cost'è

Toscana IGT

2019

VARIETIES

Sangiovese and Vermentino

DESCRIPTION

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

The growing season of the 2019 vintage was characterized by a particularly cold spring, which delayed the ripening process. Thanks to a rainy early summer and a sunny and windy August-September, the harvest gave very good quality results.

A wine with pale pink nuances; the typical notes of red fruits of Sangiovese and the citrus and sage 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: 13%



Suggested serving temperature: 10-12°C



AVAILABLE FORMATS:
0,75 l

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