



## Rosie Giovese VINO ROSATO

**Vintage:** Non-Vintage (see lot number on box for more information)

**Contents:** 3000ml Rosé table wine, packed in an insulated, bio-plastic bag

**Location:** Montefano, Le Marche

**Terrain:** clay-predominant soils

**Winery:** Conti degli Azzoni <https://degliazzoni.it/it/>

**Viticulture:** Sustainable Farming. Since 2016, the winery has been converting their 100+ hectares of vineyards to organic farming. Systemic chemical treatments, including insecticides and herbicides, and synthetic fertilizers are never used. Green manure,

water-conservation methods, drastically reduced copper and sulfur treatments, carefully-tended beehive communities, and insect sexual-confusion techniques are employed. With over 800 hectares of arable lands on which an array of agricultural products are cultivated in addition to grapes, enhanced biodiversity and soil health is measured through the estate's commitment to The Biopass Project since 2014, supported by a fully solar-powered cellar.

**Blend:** 60% Sangiovese, 30% Merlot, 10% Lacrima

**Vinification:** Gently pressed grapes are left 3-4 hours in contact with their skins. After being separated while still pale in color, the pure must is decanted into temperature-controlled, stainless-steel tanks, where it will complete alcoholic fermentation.

**ABV:** 12.7%

**Residual Sugar:** <2.0 g/l

**Ph:** 3.43

**Total Acidity:** 5.5 g/l

**Total SO2:** 85ppm

**Free SO2:** 26 ppm

**Tasting Note:** Exploding with ripe strawberry and crunchy white cherry, this pale-pink Rosé offers crisp refreshment but is juicy enough to pair with snacks. Finishes fresh, clean, and delicately fruity.

**Pairing:** Crisp, dry and fruity, with low alcohol and no residual sugar, Rosie Giovese VINO ROSATO is easy to drink and has great versatility. Great with shellfish, white pizza, fried calamari and caprese salad. Pairs remarkably with decks, boats, pools, beaches, picnics, hot summer nights and bathing suits.

**Serving recommendations:** Chill before serving. Store in refrigerator. See [www.sandygiovese.com](http://www.sandygiovese.com) for a demonstration of how to open. Thanks to its oxygen-free, collapsible, insulated bag, the wine inside the box will be good for weeks and even months after tapping.

