



ROSATO DI SANGIO LODI

Appellation: 100% Mohr-Fry Vineyard, Lodi

Composition: 100% Sangiovese

Winemaking:

These grapes are de-stemmed directly into the press where we leave the berries sitting for one hour prior to the actual pressing which aids us in getting the exact color and character that we want. From there the juice is cold fermented slowly to maximize all of the fruit esters. Once fermentation is complete we leave it on the lees to further develop and complex for between three and four months before bottling.

Tasting notes:

Floral with notes of strawberry in the aromatics. Refreshing and crisp, brightly balanced with strawberry and melon notes yet dry with a very pleasing finish. Perfect for the season and great with light food fare as it is as a beverage!

Specs:

Alc: 13.35%

TA: 0.67%

RS: 0.15% (very dry)

Mitch Cosentino, Winemaker

