



TENUTA  
SOVESTRO



## Toscana Rosato IGT “IL ROSATO DELLA VIA VECCHIA”

The wine of thoughtfulness, this is what our rosé is meant to be.

Graceful and lively, dynamic and playful.

The grapes are hand picked and softly pressed as soon as they arrive at the winery.

After a light static clarification, the must ferments at 14°C in steel vats.

The wine ages in steel on its lees until bottling.

**Color:** light pastel pink

**Nose:** citrusy and fresh, with notes of small red fruits.

**Palato:** graceful and savory, dry with great freshness.

**Serving temperature:** 8° - 10° C.

**Pairings:** Ideal with tuscan cured meats, grilled vegetables and traditional tuscan fried specialities.

Perfect as an aperitif wine.

### *Recommended paired dishes in our “Da Pode” restaurant:*

- Mixed Cinta cured meats
- Tagliatelle with Porcini mushroom sauce
- Mixed cheeses

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