



TENUTA
SCRAFANA



PULCELLA

Toscana IGT Rosè

2018



GRAPE VARIETIES

Sangiovese.

VINIFICATION/MATURATION

Manual harvest of the grapes and soft pressing with brief maceration on the skins.

Slow fermentation in stainless steel tanks at a controlled temperature of about 16 °C (60 °F).

Maturation in stainless steel tanks for 6 months.

TASTING NOTES/SENSORY ANALYSIS

Wine with a bright, lively pink color.

Intense bouquet with aromas of fresh red fruit, black cherries, wild strawberries and raspberries, spring flowers, violet, rose and peony.

Dynamic taste of elegant structure, well balanced by softness, freshness and flavor that make it appealing and pleasant to the palate thanks to the mineral note that enlivens the final persistence with fruity returns.

ALCOHOL CONTENT

13 % vol

PAIRINGS

Salmon carpaccio, panzanella, seafood risotto, spaghetti with tomato sauce.

Excellent as an aperitif.

SERVING TEMPERATURE

10 - 12 °C (50 - 54 °F)

GOBLET TYPE

Goblet with medium-sized cup.