

GEOGRAPHICAL AREA

*Siena*

TYPE OF SOIL

*Stratiform sandstones*

GRAPE VARIETY

*Sangiovese 100%*

WINEMAKING

*In steel vat*

MATURATION

*7 months in steel vats*

REFINEMENT

*1 month in bottle*

CONSERVATION

*3 years*

ALCOHOLIC CONTENT

*13% vol.*

SERVING TEMPERATURE

*8-10°C*

FOOD PAIRINGS

*Perfect with fresh or seasoned cured meats and pecorino cheese. extraordinarily versatile with any meat course. Elegant with baked first courses.*



## FIORE DI MAGGIO ROSATO

### TOSCANA SANGIOVESE I.G.T

*The warmth of summer reflects in every drop of Fiore di Maggio Rosato, a wine that captures the essence of a season filled with vibrant colors and moments of carefree joy.*

*Sangiovese expresses purity and liveliness, giving a brilliant pink color, like a sunset igniting the sky. On the nose, it opens with aromas of pink grapefruit, wild strawberries, and rose petals, while the palate embraces its softness, accompanied by a delicate minerality, creating a perfect balance that tastes of summer and shared happiness.*

*Fiore di Maggio Rosato is the pleasure of a toast under the blue sky, of moments spent together in the shade of trees, surrounded by laughter and conversations that seem endless. It is the wine of summer that lingers in memories, capable of turning every moment into a small celebration of sunshine and serenity.*