



“The 2020 Rosato Vin Ruspo shows white strawberries, stems and all, along with hints of crushed stone and undergrowth. It’s silky, textured and pliant, offering notes of ripe melon and sweet spice. Hints of peach tea and a twang of sour citrus linger long. The Vin Ruspo is a blend of 80% Sangiovese, 10% Cabernet and 10% Canaiolo.” - Eric Guido – Vinous

VIN RUSPO DI CARMIGNANO D.O.C. – ROSE’

VINTAGE: 2022

REGION: Carmignano (PO)

CERTIFIED ORGANIC: Yes

EXPOSITION: South- South- West

BLEND: Sangiovese, Cabernet e Canaiolo.

SOIL: Limestone, Marl, Clay-shist

HARVEST: End of August, first week of September

FERMENTATION : Stainless steel tanks, 12 hours skin contact.

MATURATION: At least 3 months in bottle

ALCHOL : 13 %

SERVICE t°: 14°C

FOOD PAIRING : Pasta dishes, pizza, Asian food, seafood and fish.

NOTES:

COLOR: Pink

AROMAS : Fruity, floral.

MOUTH : Good acidity, balanced and round. Fruity long finish.