

Don Brizio Rosato - Umbria Rosato IGT



Pink is the new red
The crunchiness of pure Sangiovese.



Sangiovese



Pink onion skin



Hints of wild strawberry, melon, blackberry and coconut emerge immediately. Delicate notes of lavender give a slight pungency to the nose



Acidity and sapidity, they guarantee one sip after the other, always leaving the mouth clean

Vinification process

The Sangiovese is softly pressed. The fermentation takes place at a controlled temperature between 14 ° and 16 ° in stainless steel tanks. After 4 months of aging on the lees, the wine is bottled.

Food pairings

Excellent together with pasta with white fish sauce, for example spaghetti with clams. Try it with baked au gratin shellfish such as mussels and scallops.