TENUTA MASCIANGELO
natural lifestyle

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Note Rosè

An authentic style icon for many wine lovers, this elegant Rosé immediately reveals its absolutely unique and refined soul. Born exclusively of the best grapes, it is characterized by the vinification with attention to detail: the maceration takes place at low temperature, after the destemming of the grapes and thermo-controlled alcoholic fermentation in steel tanks. The cherry pink nuances perfectly embody the precious hints of flowers, cherry and black cherry. Balance, freshness and fragrance embellish a structure that is always able to stand out.

WINE:
Rosé

WINE:
Red berry

WINE HARVEST:
First week of October

WINE-MAKING:
Low temperature maceration after destemming of the grapes and controlled alcoholic fermentation in stainless steel tanks.

APPEARANCE:
Pink colour.

NOSE:
Floral hints, fresh fruit, cherry and black cherry.

PALATE:
Good structure and balance, fresh, persistent, fragrant. The fruitiness is well integrated with the olfactory sensation.