

# TERRÆ TOSCANÆ ROSATO DI TOSCANA I.G.T. - I.G.P.

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[www.vinitipiciar.it](http://www.vinitipiciar.it)  
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Region:  
Tuscany

Territory:  
Hills and plateaus in the area of Arezzo

History:  
Our wine-growing is an economic activity of fundamental importance, historically confirmed with the discovery of relics and vessels dating back to Etruscan and Roman period, recalled in the texts of the Bishop of Arezzo. Ancient wine-making traditions enriched and enhanced by I.G.T. - I.G.P. Tuscany

Harvest:  
Manual, with careful selection of grapes

Grapes:  
Sangiovese in synergism with other Tuscan grapes

Vinification:  
Short maceration and fermentation with strict control of temperature

Alcohol % volume:  
12,5

Sugar ‰:  
4 - 5

Total acidity ‰:  
5,20 - 5,50

Visual:  
Brilliant clarity, pink coral

Smell:  
Fresh, delicately fruity, fine, clear, pleasant

Taste:  
Dry, pleasantly sour and tangy, it has good finesse and persistence

Italian gastronomy:  
Well suited for appetizers, pastas, meats, boiled meats, fresh or medium-aged cheeses

Recommended temperature:  
12 - 14 °C