



TERRE D'AQUESIA

Clé

Lazio IGT Rosato 2020

Tasting note

With an onion skin pink color, the nose is intense, with aromas of rose, strawberry and peach. In the mouth it is fresh, savory and elegant

Grapes

Sangiovese 100%

Type of soil

Clay-loam with a good active limestone percentage and a good water retention capacity

Yield

6 t/ha

Fermentation

Steel at controlled temperature

Aging

8 months in steel

Alcohol

13 % abv

Pairing

Ideal as an appetiser and with dishes based on fish, shellfish and crustaceans. Special with pizza

Serving temperature

10 - 12 °C



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