



## RENZO MASI ROSATO DI TOSCANA IGT

<b>ORIGIN</b>	The grapes come from Fattoria di Basciano
<b>GRAPES</b>	Sangiovese 100%
<b>ALCOHOL CONTENT</b>	12.5%
<b>RESIDUAL SUGAR</b>	7.4 g/l
<b>VINIFICATION</b>	Some of the must is set apart in the very first hours of fermentation, as soon as it has absorbed a pinky colouring.
<b>MATURATION</b>	Some of the must is set apart from the skins right after a few hours of maceration (as soon as the cap comes up). Then, it is cold settled for about 24 hours, at a temperature of 5°C. Fermentation follows at a controlled temperature of 18°-20°C.
<b>COLOUR</b>	Salmon pink colour.
<b>FRAGRANCE</b>	An intense and rich nose. Fresh and fruity with marked floral perfumes, concentrated and consistent.
<b>TASTE</b>	On the palate it is luscious, off-dry with lively acidity and softness, exalted by a light residual sugar.
<b>RECOMMENDED WITH</b>	It matches very well first courses with simple sauces, cheeses, cold meats and also seafood, especially grilled fish.
<b>SERVING TEMPERATURE</b>	Serving temperature: 10-12°C.
<b>ORDER CODE 750ml</b>	LQRMASI18 - 750ml / 6 per carton



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