



2022 Rosato (Dolcetto/Sangiovese)

Dolcetto comes from Piemonte, NW Italy.
Sangiovese from Tuscany.

In 2022, the grapes were picked on March 5, very ripe.

Made in a traditional Italian off-dry style, the juice was stop-fermented to leave some of the natural sweetness of the juice.

The colour is a vibrant/iridescent pink/light red which comes from the skins. It has a vibrancy which highlights an indirect blue tinge.

The nose is packed full of fruit flavours.

The palate is rich, sweet and soft on the front, but 'zingy' on the finish. This is deliberate to make it refreshing and balance the natural residual sugars on the front palate. Also, like good Italian rose, it is slightly effervescent which helps it dance across the palate!

Enjoy either chilled or at room temperature, with food or on its own

This is a unique wine