

FATTORIA SARDI ROSÉ

TOSCANA IGT



This certified organic rosé is grown between the mountains and the sea in Northwest Tuscany.

Crisp and refreshing aromas of dried rose hips, raspberry and melon. Well-balanced minerality and acidity on the palate finishing clean and bright.



Certified organic by the ICEA, the winery has also adopted some biodynamic practices.

FAST FACTS:

Region:

Northwest Tuscany near Lucca

Grapes:

Mainly Sangiovese with some Vermentino and Syrah

Style:

Dry and crisp with an attractive rose floral and raspberry aroma and a bright, clean finish.

Production:

Rosé color extract by brief maceration before gently pressing the grapes. Fermented at a low temperature to preserve delicate fruits.

Pairing:

Excellent al fresco and versatile with antipasti, seafood and any dishes that remind you of the Mediterranean.





Husband and wife Matteo and Mina Giustiniani share winemaking responsibilities.



Fattoria Sardi's vineyards are not far from the sea ensuring plenty of sunshine and ventilation.