

# valdellecorti

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## rosè scuro - table wine 2018



After seven days on the skins, we leech off some of the must from the cream of the Chianti Classico and ferment it in the open air, in stainless steel vats, throughout the winter. The resulting rosés are complex and fragrant, quite unusual and very drinkable.

The Rosé Scuro 2018 is a mouthwatering wine the colour of cherry juice, with intoxicating aromas. Ideal with a variety of dishes: from baked fish with tomatoes and spices to curry, or grilled red meat.

grapes:	sangiovese 100%
vinyards age:	17 years
aspect:	east
altitude:	450m asl
soil:	marly-limestone, rich in stony material
fermentation:	natural cold fermentation
maturation:	6 months in stainless steel
bottle ageing:	1 month
vol alcohol:	12,5%
bottled:	March 2019