


DIADEMA

IMPRUNETA, TOSCANA



Damare ROSÈ

I.G.T. TOSCANA

OENOLOGIST	Stefano Chioccioli		
LANDSCAPE	Hilly		
VARIETIES	Sangiovese		
AGEING	in stainless steel tanks with short maceration		
REFINING	in the bottle for minimum 3 month		
ALCOHOL CONTENT	13 % BY VOL.		
SERVING TEMPERATURE	8°-10° C		
PAIRINGS	It's pairing well with grilled meats, fish and salads and it's perfect with seafood.		
AVAILABLE SIZE	0.75 L	AVAILABLE MC	 X12

DAMARE Rosé get his light color and character from a limited time of contact with the pigmented skins and seeds which lasts for only a matter of hours.

DAMARE Rose' is a fresh rosé with mineral structure and elegant notes of wild strawberry and white flowers well balanced by a fresh acidity. It's light and easy drinking but with delicate, juicy red fruit on the palette, making it a good choice with most food.