



SuveraiaWines

Femmina

Igt Toscana Rosato

**Monteregio di Massa Marittima
Controlled Designation of Origin**

Altitude: 70 meters

Exposure: south west

Grape varieties: 100% Sangiovese

Breeding system: Spurred cordon, Guyot

Density: 4000 jams/ha

Grape harvest: manual in boxes

Vinification : in white, at controlled temperature
of 16° C

Refining : stainless steel

Production: 2000 bottles

Sizes: Lt 0.75

Alcohol content: 12.5% vol. Serving method: serve at 12° C

Color: bright onion color

Nose: aromas of small berries from undergrowth, fine

Palate: of good freshness preserves characters well defined and
intense fruity sensations

Pairings: cold cuts, fresh cheeses, white meats and tasty fish
dishes

