ROSACARINA

Service temperature: 14/16° C



The brand new name comes from Rosa, related to the color of the wine, and Carina, the combination of the names of the two daugther of the owners:

Carlotta and Martina.

This wine comes from a "drain" of Sangiovese grapes made for the production of Chianti Classico or Riserva after 18/36 hours of maceration.

TECHNICAL ASPECTS

Grape: Sangiovese 100% Vinification: In stainless steel tanks by controlling that temperature do not pass 20°.