



Rosacelsus

ROSÉ WINE

RosaCelsus rosé wine is mainly made from Sangiovese and Syrah grapes which are grown in the area around Fosdinovo at 250 metres above sea level. After crushing and destemming, grapes are shortly macerated and following drained off. They are then put into stainless steel tanks for controlled temperature fermentation. RosaCelsus has a brilliant cherry-coloured hue and a fruity aroma with red-fruit hints. It has a soft, fresh and velvety mouthfeel.

We suggest pairing with fish dishes, fish starters and soups. To be preferably served at a 10° to 12° temperature, RosaCelsus has a 13% alcohol content.

Name: Rosé Wine

Grape Variety: 60% Sangiovese grapes, 40% Syrah grapes

Vineyard: Celso, Fosdinovo (MS), 250 metres above sea level

Training System: Guyot System - 5,000 trunks/ha

Soil Type: clayey

Harvesting Time: between the last week of August and the second week of September

Vinification: very short maceration with subsequent draining off and controlled temperature fermentation in stainless steel vessels

Ageing: stainless steel tanks

Serving Temperature: 10° to 12°