

Frico

rosato

by Scarpetta



FRICO ROSATO - 2022

Frico Rosato is a light bodied rosé made from the indigenous varietals Sangiovese, Canaiolo, and Ciligiolo. These indigenous grapes of Tuscany are the perfect foil for a great, light bodied rosé. Their natural high acidity, crisp, tart cherry, and herbaceous all create an ideal Tuscan rosé.

ALCOHOL

12%

DENOMINATION

IGT Rosato Toscana

VINE TRAINING

Double guyot (Tuscan crown) and cordon.

VINIFICATION

Light pressing, one day of decanting, fermentation with selected yeasts, aged on its lees until bottling, fining and filtration.

AGING

Stainless steel.

APPEARANCE

Star bright.

GRAPES

90% Sangiovese, 5% Ciliegiolo, 5% Canaiolo.

AROMATICS

Aromas of fresh cut white flowers and crisp apple.

PALATE

On the palate, this blend is crisp and clean with a zesty, white grapefruit flavor.

FOOD AND WINE PAIRINGS

Patios, al fresco dining, salads, and light fish.

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