

# ROSATO



FAZI BATTAGLIA

*Indicazione Geografica Tipica*

MARCHE

THE UNMISTAKABLE ORIGINAL VERSION OF  
FAZI BATTAGLIA'S AMPHORA BOTTLE HAS  
BEEN GIVEN A NEW LOOK IN WHITE GLASS.

THE FLAVOUR OF TASTE  
MODERN FROM THE **1970S** !



## GRAPES

It is made from Montepulciano grapes grown in hillside vineyards owned by the winery in Cupramontana.

## PRODUCTION TECHNIQUES:

- ✓ Soft pressing of the grapes after a few hours of contact in the press
- ✓ Fermentation at a low temperature (14-16°C) to preserve the primary aromatic components of the grape variety
- ✓ Ageing for 4 months on the fine lees to add crispness and tanginess to the wine

## SENSORY PROFILE:

It has a bright, fresh colour.  
Notes of acacia flowers, pomegranate and hints of cherry on the nose. In the mouth the wine is charming and caressing, but mineral and tangy at the same time.

Serve at a temperature of about 12°C

