



Bolgheri Rosato DOC

Wine: Bolgheri Rosato

Producer: Giorgio Meletti Cavallari

Grapes: 90% Syrah, 10% Merlot

Area of Production: Tuscany

Wine Making Process: The grapes undergo a soft pressing with cooling in order to obtain a natural decanting of the must, which is followed by a dregs removal and completed with an alcoholic fermentation using selected yeasts at controlled temperatures. The wine is then aged for four months in steel tanks and three months in the bottle.

Tasting Notes: Brilliant pink peony in color, intensely rich bouquet with fragrant notes of fresh red fruits like wild strawberries and raspberries which interfuse with floral hints of rose. In the mouth it reveals an innuendo of minerals and spice of black pepper while maintaining an excellent acidity and ambrosial persistence.



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