



CASTELLANI
MAESTRI DI VIGNA DAL 1903



Farfalla Rosa

Rosè Wine

Region Tuscany

Alcohol 12.5%

Grapes Sangiovese

Vinification and refinement

Farfalla Rosa Rosè wine is made through the traditional skin contact method: during the fermentation the red grape skins are shortly left in contact with the pressed juice to develop the light salmon pink color. The wine completes the fermentation process in stainless steel to develop the fragrant scents and the elegant freshness.

Wine description

Colour: Light salmon pink.

Bouquet: Crisp and intense with fragrant aromas of raspberries and peaches.

Taste: Flavours of tangerine zest and watermelon with a hint of sweet white flowers and a crystalline minerality to round out the flavour profile.

Food pairings

Ideal to accompany salads, fish courses and appetizers. Serve chilled.



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