



VILLA ELVIRA

Rosato di Toscana IGT

FEATURES

The name Villa Elvira comes from the name of the ancient estate house of the Pancaro family. The wine was born from the idea to enjoy our Sangiovese in light easy-drinking fruity and refreshing version perfect for summer evenings. It was inspired by traditional Navarra rosé - deeply-coloured in color, crisp and fruit-driven.

DENOMINATION: Rosato di Toscana IGT

VARIETAL: 100% Sangiovese

PRODUCTION ZONE: Central Italy, Tuscany, Arezzo

VINEYARDS: "Galioffo Nuovo", planted in 2008, att. 300mt above sea level

SOIL: Clay loam rich in marl

VINIFICATION: Produced using short skincontact maceration. Then follows long fermentation at low temperatures to preserve the future wine's aromatic potential and short ageing over fine lees.

TASTING NOTES: Vibrant and clear on the nose it explodes with aromas of ripe red berries and hints of flowers. Fruity, crispy and elegant on the palate, it has long lively finish, with developing flavours of red fruits.

FOOD PAIRING: Perfect for summer aperitivo, with starters, a good accompaniment for white meat and fish dishes.

CLOSURE: Certified cork free from TCA

SERVING TEMPERATURE: 10-12°C

ALCOHOL: 12.5%



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