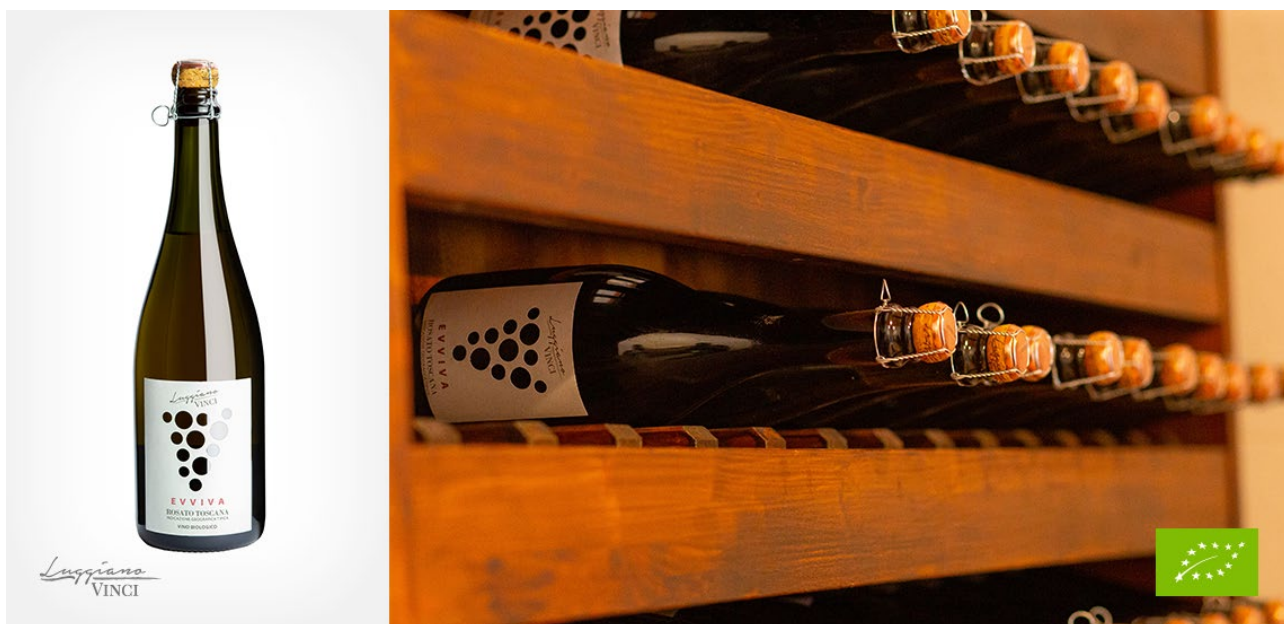


## EVVIVA – ROSATO TOSCANO I.G.T.

Evviva is a wine made according to the *Ancestral Method*. The wine, bottled with a amount of residual sugar necessary for triggering the second fermentation in bottle, is **aged for the winter**. During spring time to **increasing temperatures** the wine naturally referments in bottle and produces a **delicate and lively perlage**.



### WINE DETAILS

**Classification:** Rosato Toscana I.G.T

**Vine variety:** Canaiolo

**Production area:** Vinci – Firenze – Toscana

**Production technology:** The grapes are harvested by hand, are selected and are subjected to a soft pressing. Later the must are channeled into stainless steel tanks where the slow alcoholic fermentation begins at a controlled temperature of 16°C. To the achievement of a amount of residual sugar necessary for triggering the second fermentation in bottle, the wine is then bottled without addition and filtration.

**Ageing:** Ages for 8 months in bottle on its lees.

**Storage:** 2 years from bottling.

**Alcohol content:** 11,5 %

**Tasting notes:** Intense pink colour. Ample and elegant aroma, characterized by complex notes of yeast, red berries, hawthorn and sage. On the palate has a harmonious, fresh and balanced.

**Serving temperature:** 12° C

**Food pairing:** Pleasant as an aperitif, it is particularly good with fish tartare and delicate cheeses. In balance with white meat, or with dishes based on fish, shellfish and grilled vegetables.

## ORGANIC PRODUCT CERTIFICATION

