

Michael Ros Winery

2023 Sangiovese Rosé

Alcohol label %: 11.6 | pH: 3.29 | Acidity (TA): 6.2 | Residual Sugar (g/L): 0.0 |
Serving Temperature (°C): 50.0



Growing Conditions

Michael Ros Vineyards

Aging

4 months in stainless steel tanks

Bottling

Provence style rose

Appearance

Pink grapefruit. 6 hours with skin contact

Nose

White strawberry, watermelon, and grapefruit zest

Palate

Subtle melon, white strawberry, watermelon, grapefruit zest along with undertones of minerality and limestone

Food Pairing

Sushi rolls, duck or Cornish hen, and pineapple pizza