



Creste Rosato

Floral and mineral notes with a lively rich pink color characterize our Creste Rosato.

HARVEST: Red wine grapes from an early harvest are selected for full ripeness after machine harvesting in late August and early September. Made from organic grapes.

VINIFICATION: Lightly pressed and given only brief skin contact to draw our subtle pink color, the vinification is then completed in stainless steel tanks.

TASTING NOTES: Pale pink in color with aromas of strawberries and violets. Crisp acidity and texture give way to fresh fruit flavors.

Denomination Rubicone IGP Rosato
Grape Variety Sangiovese
Alcohol Content 12% by Volume
Size 750 ml
Suggested Serving Temperature 8-10°C.

Serving Suggestions

Perfect as an aperitif or cocktail wine, Creste Rosato also makes a great pairing with salads, grilled fish or roast chicken.





