

2017 DEMODE ROSE

VILLA DEL CIGLIANO, TUSCANY, ITALY



THE WINE:

100% Sangiovese from the Chianti Classico region. The grapes are gently pressed allowing only 3-4 hours of skin contact with the juice. After fermentation in stainless steel, the wine is matured in tanks outside during the cold winter months. This process allows the aromatic profile and freshness to be preserved prior to the bottling. Total production is less than 400 cases.

THE ESTATE:

Villa del Cigliano has been in the Antinori family since 1500. Located in the Chianti Classico area near the village of San Cassiano, about 15 miles outside of Florence. Vineyards are approximately 250-350 meters above sea level with Sangiovese, Cabernet Sauvignon, Cabernet Franc, and Merlot, along with Colorino, Trebbiano, and Malvasia. Winemaker: Niccolo Montecchi.

TASTING NOTES:

Color: light pink with a watermelon hue

Aromas: tart citrus, white strawberry and wild herbs

Flavor & Texture: tart berries, herbal notes and mouthwatering acids

Food Pairing: sesame seared ahi tuna salad served over mixed greens with crispy wontons and a cilantro lime dressing

-DRINK NOW THROUGH 2021-