

# Frico

## rosato

by Scarpetta



### FRICO ROSATO - 2024

Frico Rosato is a light bodied rosé made from the indigenous varietals Sangiovese, Canaiolo, and Ciliegiolo. These indigenous grapes of Tuscany are the perfect foil for a great, light bodied rosé. Their natural high acidity, crisp, tart cherry, and herbaceous all create an ideal Tuscan rosé.

#### ALCOHOL

12%

#### DENOMINATION

IGT Rosato Toscana

#### VINE TRAINING

Double guyot (Tuscan crown) and cordon.

#### VINIFICATION

Light pressing, one day of decanting, fermentation with selected yeasts, aged on its lees until bottling, fining and filtration.

#### AGING

Stainless steel.

#### APPEARANCE

Star bright.

#### GRAPES

90% Sangiovese, 5% Ciliegiolo, 5% Canaiolo.

#### AROMATICS

Aromas of fresh cut white flowers and crisp apple.

#### PALATE

On the palate, this blend is crisp and clean with a zesty, white grapefruit flavor.

#### FOOD AND WINE PAIRINGS

Patios, al fresco dining, salads, and light fish.

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