



CONTE  
ALDOBRANDO  
DEGLI AZZONI AVOGADRO



## Toscana Rosato IGT Ros-è

**Name:** Ros-è

**Appellation:** Toscana Rosato IGT

**Grape variety:** Sangiovese

**Winemaking:** Direct pressing of the grapes.  
Fermentation at a controlled temperature

**Refinement:** 3 months on the lees in stainless steel tanks

**Colour:** Bright pink peach skin

**Perfumes:** Pleasant and mineral with fruity notes, as  
strawberry and citrus, and balsamic hints

**Taste:** Fresh, good acidity, well balanced with a light  
sapidità in the aftertaste

**Suitable with:** tomato bruschetta, risotto with sea  
mushroom, tagliolini pasta with green beans and shrimps

**ABV:** 12,5%

**Serving temperature:** 12° - 14°

Conte Aldobrando, the winery with a Tuscan soul, embodies heritage and resourcefulness. The company is located in the heart of Tuscany, and is surrounded by vineyards, almost 17 hectares, and ancient forests of Turkey oaks, ash trees, chestnuts, oaks, and pines. The selection of the wines of the winery is the result of production that follows the typicality and traditions of the territory, as the Baciamano, remains open to other influences.

Azienda Agricola degli Azzoni Avogadro Carradori Società Semplice  
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Company of the group  
Degli Azzoni Wines S.r.l.

