



ALLIED WINE GROUP



MAGLIA ROSA ROSATO

Varietal:

90% Montepulciano, 10% Sangiovese

Tasting Note:

Salmon pink colour. Rich and elegant aroma with hints of cherry, raspberry and citrus fruits that blend together to fine floral notes. It is mid structured, soft, fresh and delicately savoury. Serve fresh at 8°C.

Alcohol: 13.0%

Food Pairing:

Cold cuts, pizza, fish and vegetable soups, white meat and soft cheeses. Excellent as an aperitif. Pour over ice and enjoy on those warm summer days on the patio, or by the pool. We adore this rosé wine with a salad, preferably drizzled with olive oil and served with burrata mozzarella, which is mozzarella cheese filled with a cream.

Vineyard Notes:

In the heart of the province of Chieti in Abruzzo, between the Majella National Park and Adriatic Sea. The terrain is hilly with an average altitude of 230 metres above sea level, with mostly calcareous clay soil.

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