

TENUTA SAN FRANCESCO

COSTA D'AMALFI ROSATO



A fruity and flowery nose with notes of red berries, rose and sea breeze. Bright, crisp and refreshing on the palate with notes of raspberry and minerals and a crisp, clean finish.

Color: Rosé

Grapes: Aglianico, Piediroso

Area of Production: Campania, Amalfi Coast

Age of Vines: 60-100 Years

Soils: Thin superficial layer of red clay and volcanic ash over Dolomite limestone.

Farming Practices: Certified Organic

Yeast: Indigenous

Fermentation and aging: Fermentation is stainless steel tanks and ageing in stainless steel for 6-8 months the oak then 1-2 months in bottle.

Alcohol: 12.5%