Amalfi Coast Rose

Cantine Apicella · 2022



REGION	Campania · Amalfi Coast
APPELLATION	DOC
GRAPE	Piedirosso, Sciascinoso
TYPE	Rosé
ALCOHOL	12.0%
BOTTLE	750 ml

TASTING NOTES

Early Bird Glass Party Time Campania Piedirosso Sciascinoso Amalfi Citrus Strawberries, Violets Round Soft Fresh

FOOD PAIRINGS

Grilled octopus, Fried calamari, Watermelon and feta

PROFILE

Body	■■□□□
Acidity	■■■■□
Tannin	■■□□□
Fruit	■■■■□

ABOUT THE WINE

Sip the Elegance of the Amalfi Coast with Our Rosé Wine Experience the artistry and tradition behind our Amalfi Coast Rosé Wine, crafted with passion from the sun-drenched vineyards of southern Italy. This refined rosé is made through the white vinification of Piedirosso and Sciascinoso grapes, two native varietals cherished for their character and freshness. From the very first glance, this wine enchants. It shows a delicate pale pink hue with soft, shimmering reflections. Its color alone hints at the elegant experience that awaits. On the nose, the wine opens with a fragrant bouquet. You'll notice wild berries, ripe strawberries, and the brightness of zesty Amalfi citrus. Layers of violet, primrose, and Mediterranean herbs add a floral and aromatic complexity that's both charming and inviting. On the palate, the wine is silky, round, and elegantly soft. A gentle wave of acidity brings vibrant freshness, making each sip lively yet smooth. The finish is long and flowing, leaving a lasting impression of purity and finesse. Every bottle celebrates the dedication and precision behind its creation. Food Pairing: This rosé is the perfect match for light Mediterranean cuisine. It pairs beautifully with grilled shrimp, seafood pasta, goat cheese salads, and delicate antipasti.