



ARGIANO  
CANTINA DAL 1580

# L'O ROSATO

*A 'pink in pink' Rosé  
proud of its Tuscan origin  
feminine, harmless, and attractive at sight  
- a strong character in sweet disguise.*

## Tasting profile

L'O Rosato is a striking bright ruby pink with smooth and indulging aromas of sweet summer fruit. Its delicate yet firm structure enhances a fine balance of its fruity characteristics and fresh acidity as it unfolds soft layers of ripe fruit on the palate leaving behind a mesmerizing finish.

L'O Rosato suits many occasions – it is a luscious drink on its own, as an aperitif, and with different snacks. Also, it is a great companion with light dishes like salads, or fresh fruits and desserts.

## Winemaking

L'O Rosato is made in the traditional manner for Rosato, which means that only red grapes are used to produce it. The first fresh juice 'runned off' from the tanks of the newly harvested Cabernet Sauvignon, and Syrah grapes is what makes up our L'O Rosato. The juice (60% Cabernet Sauvignon, 40% Syrah) is transferred to French oak barrels (50% new, and 50% second use) where it is left to ferment with its natural yeast for a duration of 4 weeks. The wine ferments at a temperature that never exceeds 15°C enabling all its fine fruit characteristics to stay intact. Once the alcoholic fermentation finishes the wine is transferred to a stainless steel tank where it rests for 2 months before being filtered, and finally bottled.



## Argiano S.r.l. Società Agricola

S. Angelo in Colle 53024 Montalcino (Siena) Italia  
Tel. +39 0577 844037 - Fax +39 0577 844210  
Socio Unico - Capitale Sociale € 182.000  
argiano@argiano.net

Cod. Fisc., PIVA e Cod. CEE IT 00518460522  
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www.argiano.net