



SERES

2024 | *Pet-Nat Rosé Wine*

VARIETALS

100% Sangiovese

AGING

Ancestral method: bottled mid-fermentation, allowing natural in-bottle fermentation from residual sugars.

PAIRINGS

Seafood pasta, oysters, ceviche, fresh salads, charcuterie, cheeses, tapas.

SERVING TEMPERATURE

43-46 °F

VINEYARD

Valle de Guadalupe.



TASTING NOTES



A deep and vibrant rosé, with intense pink undertones and ruby reflections.



Notes of macerated strawberries, fresh cherries, and pomegranate. Delicate floral touches of rose petals and hibiscus blossom intertwine with subtle citrus nuances of orange peel.



Its refreshing acidity enhances its flavors of fresh cherry, ripe tomato, strawberry, raspberry, and pomegranate. Delicate notes of roses add elegance, while blood orange brings a bright citrus touch.

WINEMAKER

Karem Castro.

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