

## Welcome to the new vintage dry rosés

BY GAIL APPLESON • Special to the Post-Dispatch

When it comes to celebrating Easter and the beginning of spring, it's hard to beat a dry rosé. These pink charmers are beautiful when resting on a table decorated in seasonal pastels. More important, they're quite versatile and can be sipped alone or with a variety of foods, including ham, chicken and vegetarian dishes. Rosés are made from red grapes, and their individual colors, which can vary from a hint of blush to deep fuchsia, are determined by the type of grape and how long the juice is in contact with the skins. The following two Italian rosés are very different in style and color.

**Morisfarms 2016  
Mandriolo, Maremma  
Toscana Denominazione  
di Origine Controllata**

**Bought** • Parker's Table, 7118 Oakland Avenue, in March for \$14.99

**Description** • This is a lovely rosé, both in its taste and striking pink color. Elegant, fresh and lively, it comes from one of the top producers in Maremma Toscana, a denomination in coastal Tuscany. The Mandriolo is a delicious fruity wine that's made from 100 percent sangiovese grapes. It has an inviting floral aroma, tastes of juicy cherries and other red fruit and ends with a crisp and refreshing finish.



**Tenuta Sant'Antonio  
2016 Scaia Rosato,  
Veneto Indicazione  
Geografica Tipica**

**Bought** • Parker's Table, 7118 Oakland Avenue, in March for \$12.99

**Description** • The Scaia Rosato, which comes from the large wine-producing Veneto region in northeastern Italy, is pale salmon to light orange in color. It's more of a spicy and citrusy wine rather than tasting of red fruit like the Mandriolo. Made from the rondinella grape, which is used in red wines such as Valpolicella and Bardolino, it has hints of ginger and finishes clean and tart.

