



ROSÈ

IGT COSTA TOSCANA ROSATO 2025

DESCRIPTION

ON THE NOSE Lively and fruit-driven, the bouquet is expressive with notes of cherry blossom, wild strawberry, and wild cherry, complemented by a hint of ripe pineapple. Delicate floral nuances enhance its clear and charming aromatic profile.

ON THE PALATE On the palate, the wine is vibrant, fruity, and slightly fiery. It combines charm and energy in every sip, unfolding a juicy and animating structure. A wine that seduces and delivers pure drinking pleasure.

GRAPE VARIETIES

Merlot

VINEYARDS

The grapes come from our vines, which are 25 years old. The vineyard is located in Gavorrano at 40 m above sea level, on a rather dry site with southwest exposure and optimal sunlight. The fertile soils combine sand, silt, clay and minerals, including pyrite, giving the wine structure, depth and a distinctive terroir.

FOOD PAIRING

Ideal as an aperitif as well as with refined fish and shellfish dishes, white meats, and Mediterranean cuisine. It also pairs beautifully with risottos and mildly aged cheeses.

Serving temperature: 10–12 °C

PRICE

750 ml 22,50 Euro

VINIFICATION

The grapes are gently whole-bunch pressed. Fermentation takes place at cool temperatures in stainless steel. The rosé is then aged on fine lees for five months, with no malolactic fermentation, in order to preserve its freshness and vibrant aromatic profile.



ANALYTICAL DATA

Contains sulfites; Alcohol: 13.5 %
Residual sugar: 1,2 %; Acidity: 5,6 g/l
pH 3,36

WINE OF ITALY

Bottled by **TENUTA POGGIO AL RIGOLOCCIO**

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