



RISSOA

TOSCANA IGT ROSATO

2023

A unique, versatile and magnetic rosé. The marked territorial identity of RISSOA blends harmoniously with the Provençal style. It expresses itself beautifully with food and guarantees lightness through expressive and immediate drinkability. The elegant colour is reflected in a harmonious and mellow palate, distinguished by that delicate salty hint that immediately tells of its intimate affinity with the flavours of the Tyrrhenian coast.

BLEND Predominantly Cabernet Franc followed by Syrah.

SOIL TYPE Medium consistency soils with a combination of sand and pebbles.

VINE TRAINING SYSTEM Spurred cordon and guyot with a density of 6,500 vines/ha.

CLIMATIC CONDITIONS 2023 can be described as anomalous, especially when compared to the previous year. Higher-than-average winter temperatures were recorded, spring temperatures were mostly in line with expectations and then unusually high rainfall was welcomed, particularly in May. The agronomic team took effective steps to limit the risks of fungal diseases and the soil was enriched with water reserves that enabled them to cope with the hot, dry weather in summer without any particular difficulties. These factors, combined with the privileged position of the vineyards, meant that the grapes ripened perfectly, confirming an absolutely noteworthy vintage.

HARVEST The grape harvest began with the Syrah grapes, at the end of August, and continued in the first week of September with the Cabernet Franc. The grapes are picked by hand in the early hours of the morning, when the temperatures are coolest.

VINIFICATION AND AGEING The freshly picked grapes are transported to the cold store and brought to a temperature of below 10°C. After selection on a sorting belt, the grapes undergo soft pressing to obtain the free-run juice and the delicate shade of colour required. The must ferments in temperature-controlled steel tanks. The temperature is gradually increased to a maximum of 16°C towards the end of the process to preserve the freshness of the aromas. Thirty days of ageing on fine lees with daily bâtonnage precede the composition of the final blend, which matures for a further two months.

FIRST VINTAGE 2023

TASTING NOTES

The wine presents a soft pink colour with delicate highlights and nuances of onion skin. There are slight fruity hints of pink grapefruit and apricot in the nose, together with floral notes and scents of infusion reminiscent of tea and chamomile. The wine is smooth on the palate, with well-balanced acidity and a slightly savoury, pleasant finish. The aromas perceived in the nose are echoed in the finish with nice persistence.

ALCOHOL
13 %

TOTAL ACIDITY
5.24 G/L

PH
3.33