



RISSOA

TOSCANA ROSATO IGT

2025

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.

FIRST VINTAGE 2023

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 Spring was cool, with above-average rainfall and slightly early bud break. Summer began with a warm June, followed by a mild July marked by intermittent showers and a second week of August with high temperatures. These conditions led to an early, concentrated harvest, completed about one week ahead of the norm. September rains then gave the vintage a good overall balance. Despite summer heat peaks, the mild July allowed for steady ripening, enabling the grapes to be harvested at their optimum.

HARVEST The grapes were harvested in the second half of August. Picking was carried out manually during the coolest early morning hours.

VINIFICATION AND AGEING

The freshly harvested grapes are transported to a cold storage room and brought to a temperature between 8–10°C. After being carefully selected on a sorting belt, a gentle pressing is carried out to obtain the free-run must and the delicate color tone desired. The must ferments in stainless steel tanks at a controlled temperature, which is gradually increased towards the end of the process to a maximum of 16°C, in order to preserve the freshness of the aromas. Thirty days of aging on fine lees with daily bâtonnage are followed by an additional two months of refinement in stainless steel.

TASTING NOTES

COLOUR	Delicate, bright onion-skin pink color.
NOSE	Notes of yellow-fleshed fruit and white flowers, with hints of chamomile and orange blossom.
TASTE	Satisfying on the palate, with aromatic notes consistent with the nose. A mineral, tangy structure carries the sip toward a balanced finish.

ALCOHOL
13 %

TOTAL ACIDITY
5.67 G/L

PH
3.22