



RISSOA

TOSCANA IGT ROSATO

2024

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 The 2024 vintage turned out to be unique, with both challenges and opportunities. After a regular winter, spring brought early budding followed by abundant rainfall, which slowed ripening but ensured water reserves for the summer. The alternating weather after mid-August, with heat and rainfall, led to a cooler harvest, preserving aromas and acidity. Early-ripening varieties such as Vermentino, Syrah, and Merlot benefited, while others ripened more slowly, adding complexity to the future wines. A surprising vintage, full of discoveries.

HARVEST The grape harvest took place during the first week of September, starting with Syrah and ending with Cabernet Franc. The operations were carried out manually and in the early hours of the morning, when it is coolest.

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 The wine presents a pale pink colour, luminous and bright, maintaining the characteristics of the previous vintage. Its delicate hues are reminiscent of onion skin, enhancing its visual elegance.

NOSE The bouquet retains the typical fruity notes of pink grapefruit and apricot, enriched by floral and infusion-like hints, with nuances of tea and chamomile. Subtle balsamic undertones emerge, adding depth and complexity to the aromatic profile.

TASTE On the palate, the wine offers a broad and enveloping entry, with excellent volume in the mouth. The well-integrated acidity extends the finish, bringing freshness and persistence. Sweet sensations are balanced by a savory and vibrant close, leaving a pleasant and harmonious taste experience.

ALCOHOL
13 %

TOTAL ACIDITY
5.10 G/L

PH
3.43