

Rosa del Castagno

This wine was born as a challenge: to make a great rosè wine in Cortona from our Syrah grapes.

I think we can say that we succeeded in it! Perfect for the spring and summer time it will match nicely with fish, vegetables, fresh and herbed cheeses, grilled meat, fried, and also with pizza.

Rosa del Castagno is made only with Syrah grapes from our vineyards, with very low yields per hectare (max. 4 tons from 5000 vines), strictly selected all over the year, especially before and during the harvest.

For this wine we make a real “white vinification.” Harvest is done usually in the first week of September, lightly in advance respect harvesting for red wines. Grapes are hand-picked into small 15 kg boxes with ventilation holes, gently destemmed, opening but not crushing the berries and softly pressed for maximum 2 hours. Afterwards only the free-run must is pumped in temperature-controlled stainless steel tanks where it ferments at low temperatures (from 12° to 16°) for about 15 days without contact with the skins.

After a few months of maturation on lees, with frequent batonnages, and a stabilization period in the cellar, the wine is bottled after sterile filtering.

Its lovely, light amber-coloured pink, and its fresh, floral and fruity fragrance and flavour are the natural result of these simple, ethical and ecofriendly viticultural methods and winemaking processes, in accordance with the best “technological craftsmanship”.

