



ROSATO

Provincia di Pavia IGT Rosato

Grape varieties: Croatina, Uva Rara and Pinot Noir

Production area: foothills of Casteggio

Soil: lime/clay

Exposure of the vineyards: NE-NW

Altitude of the vineyards: 120-160 m AMSL

Training system: simple Guyot

Average age of the vines: 20 years

Vine density: 4,800 vines per hectare

Yield: 1-1.2 kg per vine

Harvest: the grapes are hand-harvested in 17 kg crates. The harvest has been done in different times.

Vinification: soft pressing of the **Pinot Noir** grapes. Cold static settling in stainless steel vats at 5 °C for one night. The next day start of the alcoholic fermentation after the must has been racked into 600 l tonneaux. The fermentation lasted 20 days. No racking has been done. No malolactic fermentation.

Strong pressing of the **Croatina** and **Uva Rara** grapes. Cold static settling in stainless steel vats at 5 °C for one night. The next day start of the alcoholic fermentation after the must has been racked into a 25 hl new untoasted French oak truncated cone vat. The fermentation lasted 18 days. No malolactic fermentation.

Ageing: 6 months in tonneaux (Pinot Noir); 6 months in the 25 hl truncated cone vat (Croatina and Uva Rara).

Sight: pale rosé colour.

Nose: rich, elegant, with floral and citrus tones, and notes of white fruit, orange and red fruits of the forest.

Palate: rich, fresh, crisp, vibrant, fragrant and very precise palate with a hint of salt in the aftertaste. A pleasant food-friendly wine.

Vintage: 2025

Date of harvest: between August 25th and September 10th 2025

Date of bottling: April 8th 2026

2025 production: 4,916 bottles (0,75 l)

Notes about the 2025 vintage: the 2025 vintage had an overall ideal climate. Spring, characterised by mild temperatures and well-distributed rainfall, favoured regular bud break and good fruit set. During June and July, the heat was persistent, but did not compromise the health of the vineyards, which remained in excellent condition. The high summer temperatures accelerated the ripening of the grapes, particularly the Pinot Noir for the sparkling wine. The harvest began approximately ten days earlier than in 2024, starting around August 12th. The grapes were healthy and well-ripened, suggesting a higher yield than the previous year and very good quality. Despite the early harvest, the wines display good acidity, great freshness, and are an excellent expression of the terroir.

Analytical data:

- alcohol: 12.90% vol

- acidity: 6.35 g/l

- residual sugar: < 0,5 g/l

- sulphites: 90 mg/l

- dry extract: 23.50 g/l

First vintage: 2025