

2023

Rosé

I.G.T.



Soils: Deep soils, rich in clay and good water capability.

Altitude: 480 to 520 m a.s.l. (1574 to 1706 ft).

Vine training: spurred cordon and guyot.

Yield: selection of grapes with highest freshness and low sugar content.

Winegrowing: 100% certified organic. The use of natural manure ensures soil vitality; management of the greenery employs tonics to strengthen the plants' natural defenses and help them face the varying climate. Cover cropping is only carried out as needed, thanks to the symbiotic nature of the ecosystem that has developed in the vineyard.

Fermentation Notes: 70% fermented in stainless steel tank for 12 days at 18°C. Matured for 6 months on lees.
30% fermented in French barriques and matured for 6 months on lees. Weekly bâtonnage.

Bottling: March 2024

Harvest Date: September 19th

Harvest Notes: The winter season was relatively dry and not particularly cold. Budding occurred with slight delays compared to previous years. From May to August, heavy rainfall was recorded and flowering was followed by excellent fruit set. However, the vintage was characterized by the strong presence of mildew, successfully managed through organic approaches. The veraison appeared in the first days of August. The harvest began on September 19th with ripe grapes from both a sugar and phenolic point of view, despite a brief heat wave at the end of August.

Production: 1.850 bottles.

