VALDELLEROSE



LITORALE ROSATO
Maremma Toscana DOC Rosato
2025

Production area: Grosseto, Poggio La Mozza area
Grapes: 100% Sangiovese
Altitude: 150 m above sea level
Soil: Sandstone rich in weathered rock
Yield per hectare: 70 q/ha
Vines per hectare: 4,800 vines/ha
Pruning system: guyot
Number of bottles: 6,000
Certification: Organic

Harvest notes: The 2025 growing season was characterized by balanced climatic conditions, with ample water reserves accumulated during the winter and a mild spring that promoted uniform vine development. The summer was warm but free from excessive heat stress, with dry days and cool nights allowing for slow and even grape ripening. Favorable day-to-night temperature variations during the final stages of the growing cycle enhanced aromatic complexity while preserving freshness and balance. The harvest yielded healthy, perfectly ripe grapes of outstanding quality, resulting in wines that are elegant, expressive, and remarkably harmonious.

Tasting notes: The color is that of an onion peel, in the Provençal style. On the nose, it offers delicate notes of fresh flowers such as rose and violet, along with hints of currant and raspberry. On the palate, it is fresh, with good acidity, medium body, and a slight salty aftertaste.

Pairings: Perfect with Mediterranean cuisine, from seafood appetizers to delicate pasta dishes, as well as shellfish, sushi, and white meats. Its freshness, balanced flavor profile, and savory finish highlight its gastronomic appeal and pleasant drinkability.

Recommended serving temperature: 10–12°C
Alcohol content: 11% vol.

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