

ROSATO

Toscana IGT

2025



CASADEI



Biointegrale



Biologico

ROSÉ WINE / 0,75 L BOTTLE / 12,5% ALC. / 8 C° - 12 C°



Name and appellation: Eva, Rosato Toscana IGT

Grapes: Syrah, Vermentino

Exposure: south/west – north/east

Soil: predominantly sandy soils with a significant presence of clay

Planting Year: Syrah 2019, Vermentino 2020

Density: 5.000 vines per hectare

Training System: Guyot

Yield: 1.5–2 kg of grapes per vine

Harvest: hand-picked in the first ten days of September

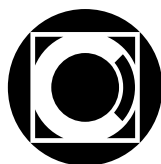
Vinification: after harvesting, the grapes are gently destemmed and softly pressed to best preserve their varietal character. The resulting must undergoes cold static settling in stainless steel tanks to ensure maximum purity and finesse.

Aging capacity: aged in stainless steel tanks, where the wine remains in contact with its lees for approximately six months. During this period, periodic bâtonnage keeps the fine lees in suspension, enhancing structure, aromatic complexity, and palate softness.

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Tasting Notes: Eva displays a delicate, luminous, crystal-clear pale pink hue. The nose reveals an elegant bouquet of wild strawberry, raspberry, pomegranate, and citrus, enriched by floral nuances and subtle Mediterranean herbal notes. On the palate, it is fresh and savory, supported by a harmonious structure thanks to lees aging. The fruit returns clean and crisp, with a long, saline finish that immediately invites another sip.

Suggested pairings: Eva is a versatile, contemporary rosé, perfect with seafood crudo, carpaccio, fresh salads, light pasta dishes, and delicate white meats. It also pairs beautifully with modern cuisine such as poké bowls, bao buns, fish tacos, and gourmet street food. Excellent with vegetarian dishes, vegetable tempura, and citrusy bowls. Ideal for youthful aperitifs featuring fresh cheeses, focaccia, hummus, and fruit skewers. Its freshness and salinity make it suitable for relaxed, convivial moments.