



La Pettegola Rosé

Toscana IGT

2025

VARIETIES

Sangiovese and Merlot

DESCRIPTION

A perfect balance between lively acidity and enveloping softness.

Following a winter marked by typical climatic conditions, budbreak occurred within the usual timeframe for our area. A rainy start to spring promoted vigorous shoot growth and ensured adequate water reserves in the soils. June was dry and, in its final days, characterized by temperatures well above seasonal averages. July proved dry as well, but with markedly cooler-than-average temperatures, which favored photosynthetic activity and led to an early onset of veraison. August was torrid, with episodes of heat stress that, thanks to good ventilation, caused no damage to the vines. From the final days of August throughout September, significant rainfall alternated with dry, sunny periods, safeguarding the grapes from the risk of over-ripening. Sangiovese and Merlot were harvested early in order to preserve freshness and acidity.

Outstanding pairing with light dishes, as well as appetizers and fried fish. Also perfect as an aperitif wine.

TECHNICAL NOTES



Fermentation: in temperature-controlled (13-16°C) stainless-steel tanks.

Aging: in stainless steel tanks on the lees for around 2 months



Alcohol: 12.5%



Suggested serving temperature: 12-14°C



First vintage produced: 2024



AVAILABLE FORMATS:
0.75 l