

Elba Rosato DOC

With a bright cherry color, Elba Rosato DOC has an immediate bouquet of wild strawberry and orange blossom, a generous sip gives a balance between sweetness and flavor with rich progression. It is fresh and full of character, as well as versitile in its pairings.

Blend
Sangiovese, Aleatico

Name
Elba Rosato DOC

Soil type
Rocky, clay and sandy soil, originating from rock erosion and fluvial processes.

Harvest period
Early to mid September

Harvest Method
Manual in ventilated crates

Vinification
The grapes, selected on the plant, are de-stemmed and pumped into the press where they are briefly macerated; following a soft pressing, the free-run must is decanted cold into steel tanks, before being fermented in a controlled temperature between 16 and 20°C. There is no malolactic fermentation.

Refinement
The wine is refined “sur lies” in inox steel tanks until bottling.

Sensory Notes:
Brilliant cherry pink with onion skin nuances, the bouquet is immediately articulated with hints of wild strawberry, lime blossom and orange; by rotating the wine in the glass, hints of raspberry and hawthorn emerge more and more clearly. Its entry to the palate is immediately broad and sweet to quickly become sapid and juicy. The taste is smooth and long, embellished with returns of black cherry and lime.

Serving temperature
14°

Awards
2025 **Falstaff Rosé**: 91/100
2024 **Falstaff Rosé**: 90/100
2024 **Winescritic**: 91/100
2023 **Winescritic**: 91/100
2023 **Veronelli**: 87/100
2023 **Fastaff**: 89/100
2023 **bibenda**: 3 grappoli
2023 **Vitae**: 2 viti
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