

COLLESTEFANO

Rosa di Elena

MARCHE ROSATO IGT - 2024

It's not easy - even in Italian regions that devote great care to this wine style - to find a rosé that truly reflects its place of origin. A rosé that's not just fruity and versatile, but one that clearly speaks of its terroir to the discerning wine lover.

Produced in unfortunately limited quantities, this rosé is once again a bottled snapshot of Collestefano: pale, electric cerasuolo in color, the nose is strikingly pure, with notes of raspberry, fern, and a hint of graphite. On the palate, it combines the typical Collestefano intensity and juiciness with a touch of weight. The tannins are barely perceptible, and the finish is as fresh as a white wine. The wine stretches out with notes of rhubarb, white pepper, and raspberry - pleasantly bitter and almost austere. It also has aging potential, provided you can resist its irresistibly drinkable charm.

Organic production since 1995

Vineyard: 0,4 hectares (1 acre) at our farm, 0,6 hectares (1,5 acres) at Rocca Franca/Vigna del Laghetto, which are at 420 meters (about 1,400 feet) above sea level.

Variety: Sangiovese 80%, Cabernet 10%, other grapes 10%

Soil: a mixture of sand, loam, and clay, rich in limestone, north-south exposure.

Vine training: double overturned traditional/ guyot monolateral.

Harvest: manual in small crates.

Vinification: soft pressing, six hours maceration, slow fermentation at low temperature, maturation in steel (4 months "sur lie"), bottle ageing.

Alcohol: 13,5% vol

Acidity: 6,0 g/l

Volatile Acidity: 0,2 g/l

PH: 3,2

Sugars: 0,5 g/l

Production: 6000 bottles 75 cl

Collestefano Azienda Agricola
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www.collestefano.it

