

COLLESTEFANO

Rosa di Elena

MARCHE ROSATO IGT - 2025

It is not at all easy, even in Italian regions that dedicate great attention to this style, to find a rosé that truly expresses its territory: a rosé that is not only fruity and versatile, but capable of clearly leading the wine lover back to the place where it originates.

Produced unfortunately in very limited quantities, this Rosato is the usual "photograph in a bottle" of Collestefano: pale, electric salmon in colour; on the nose it is exceptionally pure, with notes of raspberry and mint and a hint of nutmeg.

On the palate it is slightly fuller than the 2024 version, without losing any of the intensity and juiciness typical of Collestefano. The tannin is barely perceptible; the finish is fresh yet rather full, extending into notes of mint, yeast and raspberry.

*It will also age well, provided you can resist its literally contagious drinkability.
Try it with a brodetto fish soup!*

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: 14% vol

Acidity: 6,0 g/l

Volatile Acidity: 0,2 g/l

PH: 3,3

Sugars: 0,8 g/l

Production: 6000 bottles 75 cl

Collestefano Azienda Agricola
Castelraimondo - Mc - Marche - Italia
www.collestefano.it



Nutrition Declaration

