

B A C C O

ROSÉ 2023

SELECTED POCKETS OF OUR VINEYARDS WERE HAND-PICKED EARLIER AND CAREFULLY SORTED AT THE CELLAR TO VINIFY A FRESH YET COMPLEX ROSÉ IN A CLASSICAL, ELEGANT STYLE. WE SELECT THESE SPECIFIC VARIETIES FOR ROSÉ PRODUCTION BECAUSE OF ITS FRUIT-FORWARD FLAVOURS AND BRIGHT ACIDITY PROVIDING BALANCE AND STRUCTURE.

### IN THE VINEYARD

Grapes are handpicked in the cool early morning hours to preserve delicate varietal flavours and freshness. Selected areas of the vineyard blocks are designated for rosé production and careful monitoring of these sections during ripening season ensures picking at optimal phenolic ripeness, acidity and sugar levels to create a fresh yet pure wine.

### BLEND

80% MALBEC  
13% SANGIOVESE  
7% VERMENTINO

### IN THE CELLAR

Bunch sorting is performed on the grapes upon arrival at the cellar, followed by individual berry sorting. The grapes are then crushed and transferred into the press where they lie on the skins for a couple of hours, depending on the variety, in order to extract the perfect light colour. After pressing, the juice is transferred into stainless tanks, then racked into 300-litre neutral French oak barrels to undergo alcoholic fermentation and maturation over 12 months. Each component is vinified separately and then blended.

### IN THE BOTTLE

This luminous light pink rosé is fragrant and sensual, with fresh red cherries and florals following on to a generous palate of red and stone fruit, and a hint of salty minerality on the bright finish. It pairs well with diverse dishes, from seafood to grilled peaches with mascarpone and Caprese salad.

### AWARDS 2023 VINTAGE

- Gilbert and Gaillard International Challenge (*Double Gold*)



Alcohol  
12.5%

pH 3.56

TA 5.20 g/l

VA 0.53 g/l

RS 4.00 g/l