

BOLGHERI - ITALIA

altitude

25 m a.s.l. (82 ft) soil characteristic

63 hl/Ha (25.5 hl/ac)

fermentation temperature

14/16°C (57/60°F)

malolactic fermentation

Nο

planting dates

14 years

Deep, with sand, gravel and clay

Cassiopea 2024 TOSCANA RÔSATO IGT



grape varieties

Cabernet Franc 70%, Merlot 30%



vinevard location

Le Sondraie, 5 hectares (12.35 acres)

exposure

West

training system Guyot, spur cordon

density

7,936 vines/Ha (3,211 vines/ac)

vinification

Soft pressing of whole grapes

In temperature controlled stainless steel

length of fermentation

20/25 days

ageing

In stainless steel on fine lees, at least 1 month of bottle ageing



alcohol content total acidity residual sugars dry extract 5.7 g/l 0.6 g/l 22.5 g/l 3.2





The 2024 vintage stood out for its steady and balanced progression. Spring brought cool temperatures and abundant rainfall, which slowed down the vegetative growth of the vines but also ensured valuable water reserves. These proved essential in facing a summer that was the complete opposite: hot and dry, marked by intense sunlight.

Bolgheri's true strength lies in its privileged location—nestled between the tempering sea breeze and the protective embrace of the wooded hills behind. This natural balance fosters pronounced temperature fluctuations between day and night, creating optimal

conditions for the vines. Sheltered from water and heat stress, the vines maintained a harmonious balance of freshness, structure, and aromatic complexity. Harvest began in the last ten days of August with Vermentino and continued through early October with the later-ripening varieties. Each cluster was picked at the peak of ideal ripeness, preserving the unique character of each grape variety. This meticulous approach allowed us to craft wines that fully express the intended identity—perfectly balanced between elegance, intensity, and personality.



The Bolgheri area has a fine tradition of producing rosed wines, a practice which has almost been abandoned over the past twenty years, yet is capable of expressing, as in the case of Cassiopea hints of flowers and small fruits such as blackberry and raspberry. The palate is fresh and litheness with satisfying savouriness and succulence, and long, lingering finish.



Cassiopea rosell is an ideal aperitif wine and also pairs well with various appetizers such as bruschetta, lean cold cuts, mixed fried fish, tempura vegetables and mini pizzas. Also recommended with premium creamy cheeses and Italian robiola cheese, savoury ricotta and mozzarella.