



REGION: Toscana
AREA: Bolgheri, Castagneto Carducci, Livorno
VINEYARD LOCATION: Vigneto Le Sondaie
ALTITUDE: 25 m s.l.m. (82 feet)
EXPOSURE: West
SOIL CHARACTERISTICS: Clayey, sandy soil, rich in magnesium and iron
TRAINING SYSTEM: Guyot and Spurred Cordon
AVERAGE AGE OF VINES: 16 years
DENSITY OF THE VINEYARDS: 7.936 vines/Ha (3,211 vines/ac) **YIELD:** 63 hl/Ha (25,5hl/ac)

HARVEST AND SELECTION: Night and day hand harvest
VINIFICATION: Soft pressing of whole grapes and fermentation in temperature-controlled stainless-steel tanks
FERMENTATION TEMPERATURE: 14/16°C (57/60°F)
FERMENTATION LENGTH: 20/25 days
MALOLACTIC FERMENTATION: No turn
AGEING: 5 months in stainless steel on fine lees, at least 2 months of bottle aging

ALCOHOL DEGREE: 13% Vol | **TOTAL ACIDITY:** 5,7 g/l | **RESIDUAL SUGAR:** 0,6 g/l | **DRY EXTRACT:** 22,5 g/l | **PH:** 3,2

VINTAGE NOTES: 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.

TASTING NOTES: The Bolgheri area has a fine tradition of producing Rosé Wines, a practice which has almost been abandoned over the past twenty years, yet can express, as in the case of Cassiopea hints of flowers and small fruits such as blackberry and raspberry. The palate is fresh and lighens with satisfying savouriness and succulence, and a long, lingering finish.

SERVICE: Serve at a temperature of 8/10°C (46/50°F) uncorking the bottle shortly before consumption.

FORMAT: 375 ml - 750 ml - 1500 ml - 3000 ml

JAMES SUCKLING
7 TIMES

90+

FALSTAFF
3 TIMES

90

FALSTAFF TROPHY ROSÉ
2 TIMES

90

DRINK BUSINESS

SILVER