



REGION: Toscana
AREA: Bolgheri, Castagneto Carducci, Livorno
VINEYARD LOCATION: Le Sondaie vineyard
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: 17 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:** 5,5 g/l | **RESIDUAL SUGAR:** 0,5 g/l | **DRY EXTRACT:** 21 g/l | **PH:** 3,2

NOTES OF THE VINTAGE: The 2025 vintage stood out for its complex and variable climatic conditions, marking one of the most intense and challenging seasons in recent years. After summers characterized by strong heat waves, July proved unusually mild, allowing the grapes to ripen slowly and harmoniously. This gradual pace enabled the vines to maintain vegetative balance and develop complex, natural aromatic profiles, without the excessive concentration typical of high temperatures. The privileged location of Bolgheri played a fundamental role: the proximity of the sea with its cooling breezes and the protection of the surrounding hills created ideal temperature variations, supporting freshness and grape health even during the most delicate phases. Harvest began a few days later than average. During the vintage, irregular rainfall totaling approximately 150 mm required targeted interventions and careful selection of the most sensitive grapes. Thanks to this precise management, the wines of the vintage express balance, freshness, structure, and aromatic complexity, faithfully reflecting the identity of the territory.

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 lighthearted 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
5 TIMES

91

FALSTAFF
4 TIMES

90+

FALSTAFF ROSÉ TROPHY
3 TIMES

90

DRINK BUSINESS

SILVER