



Magia di Rosa

Eastern Liguria PGI Rosé

YEAR

2025

VARIETY

Sangiovese
Vermentino Nero
Syrah

VINEYARDS LOCATION

Placed in the most suitable areas on the Bonassola hills, on the Ligurian coast

SOILS

Various and characteristic; mostly clayey with a medium mixture soil

MICRO-CLIMATE

Quite warm, dry and breezy

WINE-MAKING PROCESS

After a short skin maceration, the must obtained from direct pressing of the grapes is decanted; then, only the limpid part ferments in temperature-controlled stainless steel tanks

AGEING

Il vino viene mantenute sulle fecce con ripetuti *bâtonnage*. Il vino nuovo viene posto in bottiglia prima delle feste pasquali, l'anno successivo alla vendemmia

COLOUR

Tender pink

AROMA

Delicate, with floral notes of rosehip, peony and jasmine and fruity notes of wild strawberry and white peach

TASTING SENSATIONS

Vibrant, sapid, harmonic flavor and extended persistence.

ALCOHOL CONTENT

13% vol