

PODERE FERRALE

VITTORIA

INDICAZIONE GEOGRAFICA TIPICA – TOSCANA ROSATO

THE WINE

A spontaneous expression of Sangiovese, resulting in a young, vibrant wine defined by freshness and energy. The grape's natural acidity provides precision and supports structure and length, clearly reflecting the origin of the grapes and the character of the vintage.

GRAPE VARIETY

100% Sangiovese.

VINEYARDS AND SOIL

2.8 hectares of hillside vineyards located in Radda in Chianti, at 550 meters above sea level, with north-west and west-facing exposures.

The soils are predominantly composed of galestro and alberese, with a moderate clay component, well-draining and rich in skeletal material. This balance supports regular vine growth and the production of high-quality grapes.

TRAINING SYSTEM

The vines are trained using the Guyot system, with a planting density of 5,000 vines per hectare, following the principles of organic and sustainable agriculture.

VINTAGE 2025

A mild winter encouraged a regular vegetative restart. Spring began later than usual, marked by frequent rainfall and rapidly rising temperatures, supporting vine development and the formation of well-structured clusters.

Abundant rainfall in May and June allowed the vines to build solid water reserves, while the dry summer required their natural resilience, favouring vegetative balance, healthy grapes and high-quality skins.

Rainfall in early September, together with the territory's characteristic diurnal temperature variation, slowed and extended ripening, preserving freshness, tension and aromatic finesse, ideal conditions for a vertical rosé.



HARVEST

Early harvest in mid-September, carried out by hand in small crates, with a selection of the largest clusters from the most generous vines, to preserve freshness, aromatic purity and acidity.

VINIFICATION

Gentle pressing of the grapes, followed by fermentation without skin contact in stainless steel tanks at controlled temperature (50 °F / 10 °C). The must clarifies naturally by gravity.

AGING

Five months on fine lees in concrete tanks, with frequent bâtonnage, followed by at least two months of bottle aging to enhance flavour and aromatic expression.

TASTING NOTES

Bright salmon-pink in colour. The nose shows white flowers, raspberry and subtle tropical notes. On the palate, the wine is fresh and vibrant, with good energy and a clean, savoury finish.

PRODUCTION: 800 bottles (0.75 L)

ALCOHOL: 12,5% vol.

SERVING TEMPERATURE

55 °F (13 °C)

AGING POTENTIAL

Spring 2026- Spring 2027.