



Wijnfiche
Ferrero – Rosato | Toscana IGT
Italy – 2025

Domain

Ferrero

The Ferrero wine estate is located on the Podere Pascena, about halfway between Sant'Angelo in Colle and Sant'Angelo Scalo, two small villages on the Southern slopes of Montalcino, Siena, Tuscany. It is a small domain (5.5 ha) established at the end of the 90s. The center of the domain is a traditional stone-built farmhouse from 1900, which was restored in the 1980s. The ground floor, the stable and the barn were converted into a vinification room and maturing cellar.

Vinification

The vineyards are situated in the hills around Montalcino, on a soil rich in clay. The grapes are harvested by hand in two turns: the first at the beginning of September, which gives the fresh acidity, the second at the beginning of October, which gives ripe fruit in the taste. After a short maceration in inox tanks, the juice is fermented at 20°C. The wine matures for two months on its fine lees and is then bottled.

Taste

A unique rosé with a bright pink colour. In the nose, summer red fruits like cherry and strawberry, together with a nice citrus freshness and hints of green to spicy herbs. In the mouth, the freshness provides tension and structure, perfectly balanced with the intense taste of fruit and herbs, followed by a long finish.

Food pairing

Wine to enjoy on its own | Salad - summer salad | Aperitif

General information

Type: Rosé

Grape varieties: Sangiovese, Montepulciano

Viticulture: Traditional

Storage (years): + 2-3

Serving temperature: 6-8°C

Taste profile: Fruity fresh

