GUERRINI

guerrini.wine

# Rosato 2024

The 2024 vintage, like the previous year, was marked by unsettled weather. A mild winter with above-average temperatures brought early budbreak, but a sharp drop in temperature during the second half of April slowed vine development. Spring was rainy; May saw frequent showers followed by a rapid rise in temperatures. Summer was very hot and dry until harvest, when several rainy days delayed the picking of ripe grapes, particularly in the second half of August.




## UVA
100% Pinot Nero

## ALCOHOL
12%

## VINEYARD ALTITUDE
514 m a.s.l.

## BOTTLES PRODUCED
2500

## HARVEST
Hand-picked in crates
Each bunch sorted by hand

## AGING
5 months in stainless steel

## WINEMAKING
Hand-picked in the second half of August, the grapes are selected when acidity and sugar reach the ideal balance. At the winery they are destemmed and gently pressed, with a brief cold maceration directly in the press. Very gentle pressing separates the must from solids before transfer to stainless steel tanks. Alcoholic fermentation takes place at approximately 12°C, preserving the fruit's varietal aromas. The wine then spends about two to three months on its fine lees before bottling.

## TASTING PROFILE
Complex, refined and precise, with fragrant cherry notes. Exceptionally approachable on the palate, with harmonious balance and pleasantly integrated acidity.