GUERRINI

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Rosato 2025

The 2025 growing season began with a mild winter, followed by a cool, even spring that allowed flowering to proceed smoothly. Despite heatwaves in June, well-distributed rainfall maintained adequate water reserves and prevented excessive vine water stress. The harvest proved challenging: rainy days and occasional hail complicated picking. Nevertheless, fully ripe grapes were harvested in excellent sanitary condition and with outstanding quality.



UVA
100% Pinot Nero

ALCOHOL
12 %

VINEYARD ALTITUDE
514 a.s.l.

BOTTLES PRODUCED
2400

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.