

B A C C O

ROSÉ 2022

AT BACCO, THE AIM WITH OUR ROSÉ IS TO PRODUCE A CLASSICALLY-STYLED WINE THAT IS ELEGANT AND ENGAGING. IT IS EQUALLY AT HOME ALONGSIDE A COMPLEX MEAL, AS IT IS FOR CASUAL EVERYDAY SIPPING. LIGHT IN COLOUR, BUT SUBSTANTIAL IN TASTE AND PRESENCE.

IN THE VINEYARD

Selected areas of the vineyard blocks are designated for rosé production and careful monitoring of these sections during ripening season ensures picking at optimal phenolic ripeness, acidity and sugar levels to create a fresh yet pure wine.

IN THE CELLAR

All varieties are handpicked, undergo bunch sorting followed by individual berry sorting. The grapes are then crushed and transferred into the press where they lie on the skins for a couple of hours, depending on the variety, in order to extract the perfect light colour.

All varieties are pressed and transferred into stainless tanks, then racked into 300-litre neutral French oak barrels where they undergo alcoholic fermentation and maturation over 12 months. Prior to bottling, blending of the components takes place with the aim of achieving our definition of a top quality rosé.

IN THE BOTTLE

Aroma: strawberry, peach, Turkish delight, rose water, petrichor.

Flavour: strawberry, blueberry, red cherries, sweet cherry tomato.

Mouthfeel: delicate on the palate, very gentle. Lingering perfume of strawberries and roses. Really smooth and balanced.

Food pairing: watermelon, mint and feta salad, caprese salad, salmon with asparagus, seafood risotto and any poultry dish.

BLEND

60% MALBEC
30% SYRAH
10% VERMENTINO



Alcohol
12.5%

pH 3.31

TA 5.87g/l

VA 0.23g/l

RS 3.21g/l