

B A C C O

## ROSÉ 2025

WINEMAKING AT BACCÒ IS AN ART MERGING TRADITION AND INNOVATION. SELECTED VINEYARD POCKETS OF FOUR VARIETIES ARE CAREFULLY MANAGED TO CRAFT A FRESH YET COMPLEX ROSÉ IN A CLASSICAL, ELEGANT STYLE.

### IN THE VINEYARD

The vineyard block sections used for our rosé are specifically managed for rosé production, and each component provides a critical dimension. The Malbec (block 4, 1.5 ha) vines are allowed to bear slightly more fruit than the blocks allocated to red wine, to add a fresh juiciness. The Sangiovese (block 10) undergoes green harvesting to ensure optimal balance and these grapes lend bright acidity to the blend. The vigorous Rolle (block 8, bottom section) gives fragrant, large berries while also retaining a lively acidity. And finally, for the 2025 Baccò Rosé, we decided to add a Syrah fraction to enhance the complexity of the wine.

### BLEND

48% MALBEC,  
19% SYRAH,  
18% SANGIOVESE,  
15% ROLLE

### AWARDS 2022 VINTAGE

• 91 points - IWSC

### IN THE CELLAR

The different components of the rosé are vinified separately and blended before bottling. For the Malbec, limiting the skin contact is critical, as this variety gives colour very easily. For the Sangiovese, like the Malbec, the juice is allowed to settle for 48 hours before being racked into neutral 300-litre French oak barrels where the juice will undergo alcoholic fermentation. The free-run and press fractions are fermented separately. The wine then spends 5 months on its lees before blending and bottling. The Rolle receives skin contact of 8 hours before draining and pressing. After settling, the clean juice is racked into neutral 300-litre French oak barrels to undergo alcoholic fermentation. The Syrah is prepared according to the Saignée method, which involves the drawing or 'bleeding' off of a juice fraction during early fermentation. Once the juice has been saignée, it undergoes the same protocol as the other rosé fractions.

### IN THE BOTTLE

The light salmon with rose gold hue of this wine makes a beautiful first impression ahead of enticing strawberry, nectarine, ruby grapefruit and rose water aromas. On the palate, watermelon, cranberry, ruby grapefruit and peach abound, with a hint of creamy spice on the finish plus a vibrant acidity. This refreshing medium-bodied wine is sensational with salmon gravalax, Thai coconut curry, grapefruit and fennel salad, as well as roast chicken with tarragon.



Alcohol  
12.33%

pH 3.41

TA 5.44 g/l

RS 2.76 g/l