

I PIANALI  
2024  
TOSCANA IGT ROSATO

The fragrance of Mediterranean flowers.

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### Composition

Syrah 100%

### Vineyards and terroir

Altitude: 80-100m. a.s.l.

Soil: marl and shale with intercalations of sandstone and siliceous rock

Aspect: west

Density: 6500 vines/hectare

Yield: 90 quintals/hectare

### Winemaking process

Harvest method: manual

Fermentation and sur lie contact: 15-day fermentation and 2 months sur lie in stainless steel tanks

Maturation: 3 months in stainless steel tanks

Bottle ageing: 3 months

## Climate

The 2024 vintage was a challenging one, marked by a rainy spring and intense heat at the end of July. This year, more than ever, the timeliness of our decisions and the adaptability of our terroirs proved essential in bringing out the full potential of the grapes.

A mild, rainy winter (550 mm of rainfall up to April) encouraged early budding, while the spring rains slowed down the vegetative cycle. The May flowering ensured well-aerated clusters and an even ripening.

After a rainy May and an unsettled June, a dry spell (from June 13 to September 8) induced moderate water stress, more noticeable in mid-August. The 80 mm of rain in early September rehydrated the vines without affecting their health, and the fair weather between September 10 and 22 allowed the grapes to reach optimal ripeness.

## Vintage notes

During the first week of September, the Syrah benefited from perfect conditions for harvesting, achieving an ideal balance of ripeness and freshness. The grapes from the I Pianali area immediately stood out for their exceptional quality, with healthy and concentrated berries.

This vintage has produced a rosé of remarkable elegance, where aromatic richness meets vibrant freshness.