



*We make our Rosato in the classic style – bright, refreshing, and dry with fresh fruit notes of wild strawberry and peach. Our Rosato is crafted using two favorite Italian Varietals, Barbera and Aglianico. Barbera, like our founders, is native to the Piedmont region of Northern Italy, where it is a beloved table wine, considered essential to have on hand for family meals. With Barbera, we always strive to make a wine that celebrates the grape's naturally vibrant acidity, bright fruit, and juicy texture, making it endlessly food-friendly and the perfect wine for your table. The same is true for Aglianico, a historic grape dating to the seventh century B.C., is prized by winemakers for its concentrated and vibrant fruit flavors.*

### VINTAGE

The 2022 growing season began with significantly below average winter rainfall totals which led directly into a prolonged frost season lasting late into April. Seghesio vineyards escaped mostly unscathed and launched into a slight cooling trend for May and June. This put the growing schedule closer to average helping to push back our veraison timing and projected harvest dates. July and August warmed up significantly and some vineyards sustained some sunburn due to exposure. This was just a preamble! Harvest commenced in late August and Labor Day week witnessed record shattering high temperatures in excess of 118° F in Northern Alexander Valley while still reaching 115° in Santa Rosa High Plains. These scorching temperatures pushed ripening and increased stress on vineyards leading to one of the fastest harvests on record for Seghesio Family Vineyards.

### VITICULTURE & WINEMAKING

The grapes were handpicked at night to preserve vibrant fruit flavors. They were delivered directly to the press as whole clusters and allowed a brief skin contact only for the loading time before being pressed. Fermented in 100% Stainless Steel tanks to preserve the fresh fruity quality of the wine and vibrant acidity. Racked off heavy lees for stabilization and allowed to age for 6 months prior to bottling.

### ANALYSIS

VARIETALS	ALCOHOL	PH	TA	CASES
79% Barbera 21% Aglianico	12.5%	3.12	7.2 grams/liter	670

### SIP & SAVOR

Extremely inviting on the nose, our Rosato opens with notes of sun-ripened strawberries and orange blossoms. The aroma of strawberries carries through to the palate along with notes of cantaloupe and Saturn peach. The wine's bright acidity, juicy roundness and clean, crisp finish make it effortlessly enjoyable and the perfect pairing for freshly grilled seafood, bruschetta with fresh tomatoes and herbs, or an aged block of Grana Padano or Parmigiano Reggiano.