

# SEGHESIO

FAMILY VINEYARDS

## 2023 ROSATO

ALEXANDER VALLEY — SONOMA COUNTY



*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

In 2023, abundant rainfall marked the start of the growing season, presenting both advantages and challenges. While the saturated soils were beneficial, delays in pruning and other cultural practices ensued. With the advent of sunny weather, innovative viticultural methods were implemented, including a regenerative approach to vineyard management. This involved adjusting the timing of cultural events, maintaining diverse living roots in the soil, and incorporating vineyard crimpers. Significant efforts were made to establish green cover crops, totaling around eight to ten thousand pounds per acre, to protect topsoil and enhance soil health. Additionally, a transition from a fixed fungicide application schedule to a needs-based model was adopted, resulting in fewer applications. Expansion of the mechanical canopy lifting system to nearly 200 acres improved vineyard management precision. Summer conditions remained consistently favorable, characterized by cool nights and gradual warm-ups, followed by temperate afternoons with gentle breezes. The absence of extreme heat facilitated a smooth harvest period, yielding high-quality fruit that was eagerly received by the winemaking team. Post-harvest, experimentation with diverse cover crop plantings continued, alongside pruning activities and planning for the following year's endeavors. Grapes were harvested between September 22nd and October 11th, 2023.

### 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
77% Aglianico 23% Barbera	12%	3.19	7.65 grams/liter	634

### SIP & SAVOR

Invite your senses on a spring picnic with our Rosato, revealing essences of juicy fresh strawberry, Saturn peach, and delicate orange blossom. Each sip is a layered journey unveiling notes of tangerine, pink grapefruit, crisp watermelon and delicate white nectarine and sweet floral notes. Its bright acidity and generous mouthfeel guide you through moments shared over freshly grilled seafood, bruschetta and fresh herbs, or a cherished slice of aged Grana Padano or Parmigiano Reggiano.