

# SEGHESIO

FAMILY VINEYARDS

## 2024 ROSATO

ALEXANDER VALLEY — SONOMA COUNTY



*We make our Rosato in the classic style—bright, refreshing, and dry, with fresh fruit notes of wild strawberries and peaches. Our Rosato is crafted using Aglianico, a historic Italian varietal dating back to the seventh century B.C. Prized by winemakers for its concentrated and vibrant fruit flavors, Aglianico brings lively acidity and a juicy texture that makes this wine endlessly food-friendly and the perfect companion for your table.*

### VINTAGE

The start of the 2024 growing season marked the second straight winter of above average rainfall in Sonoma County at 37 inches (117% of average). Starting the season cool with full moisture profiles helped balanced vegetative growth and allows the viticulture team to keep up with all our hand canopy management practices like shoot thinning, de-clumping and trellis wire lifting. As we approached late May the temperature started rising to slightly above average temps. Throughout late Spring and Summer, we experienced above average highs, while retaining the quintessential cool nights of Sonoma County. Very consistent weather through June, July and August kept our vines well-paced in their development of phenolics and sugars. Harvest began on August 27th and wrapped up on October 10th, with the bulk of the fruit being harvested in September. This was one of our smoothest, evenly-paced harvests in memory with the vineyard and winemaking teams executing expertly with a lot of happy faces and a positive vibes. Despite being a slightly compacted harvest the team is very excited for the high quality of our 2024 wines that showcase regional typicity, expressive varietal character and excellent balance! Grapes were harvested on September 18th, 2024.

### 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
100% Aglianico	11%	3.2	7.81 grams/liter	504

### SIP & SAVOR

Invite your senses on a spring picnic with our Rosato, where aromas of apricot, pink grapefruit, and wild strawberry mingle with delicate notes of candied watermelon and floral orange blossom honey. Each sip is a layered journey, unveiling flavors of tangerine, crisp watermelon, and white nectarine, balanced by bright acidity and a generous mouthfeel. The wine's vibrant, palate-cleansing texture makes it a mouthwatering gastronomic delight, perfect for pairing with freshly grilled seafood, bruschetta with fresh herbs, or a cherished slice of aged Grana Padano or Parmigiano Reggiano.