

TENUTE ROSSETTI



FANTINI

BEST ITALIAN PRODUCER

2016 | 2017 | 2019 | 2020 | 2021 | 2022 | 2023 | 2024



TENUTE ROSSETTI

CENTRAL TUSCANY ITALY

“R” SERIES



VINEYARDS = Soils in the south – west facing vineyards are of marine origin, calcareous with a strong presence of white sea shells that impart elegance and complexity to the wines. The vines are trained in Vertical Shoot Positioning and Guyot pruned.

VINIFICATION & MATURATION = Vinification takes place after delicate crushing of the grapes. The must ferment at a control temperature of 12 – 14 degrees C in order to preserve all the delicate aromas and flavours of those white varieties.

AREA = Central Tuscany.

COLOUR = Straw yellow.

SMELL = Floral with a hint of bananas and pineapple.

FLAVOUR = Dry and fresh, with nice body clean finish.

RECOMMENDED WITH = Ideal with appetizers, vegetables and fish.

SERVING TEMPERATURE = 10 – 12 degrees C.

GRAPE:

VERMENTINO

MALVASIA

TREBBIANO

90 Points Luca Maroni 2023

Gold Medal Berliner Wine Trophy 2022

NV Bianco Toscano IGT 12.5% Alc

TENUTE ROSSETTI

TUSCANY ITALY

“R” SERIES



VINEYARDS = The vineyards are facing south west in the mid slopes, vines are planted on a mix of clay and limestone soils on which Sangiovese and Merlot can give the best expression.

VINIFICATION & MATURATION = Vinification takes place after delicate crushing of the grapes. The must macerates on the skins for 1 – 2 weeks in order to favour the extraction of colour and other polyphenolic substances.

AREA = Tuscany.

COLOUR = Light ruby red.

SMELL = A medium bodied wine with well balanced acidity. Fine on the nose with scents of wild berry fruits and red flowers.

FLAVOUR = Dry and fresh, with nice body and smooth tannins.

RECOMMENDED WITH = A perfect choice for rich, creamy pasta dishes, stuffed roasted game, hens or barbecued chorizo or other sausages.

SERVING TEMPERATURE = 16 – 18 degrees C.

GRAPE:

90% SANGIOVESE

10% MERLOT

95 Points Luca Maroni 2023

Gold Medal Concours International de Lyon

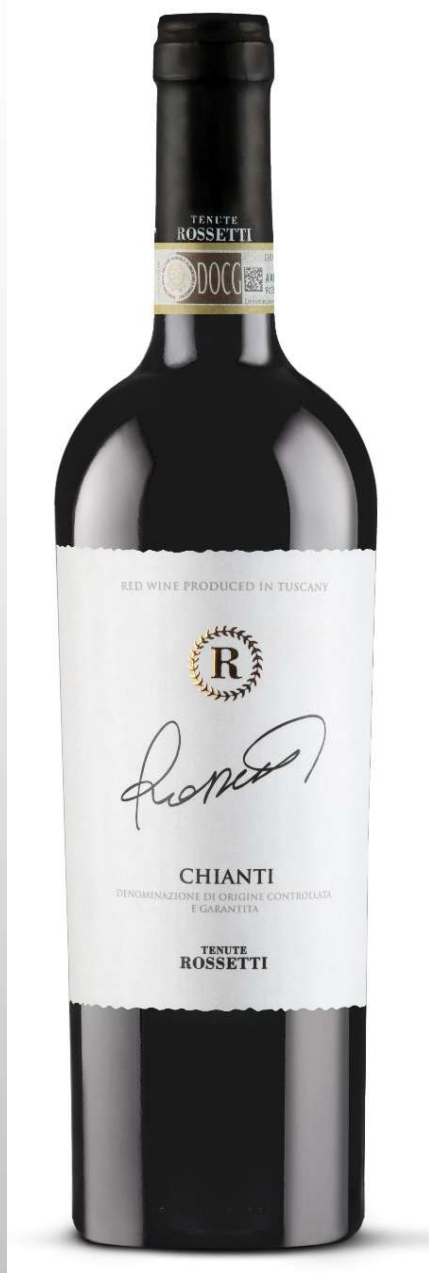
Gold Medal Mundus Vini 2022

N/V Rosso Toscano IGT 12.5% Alc

TENUTE ROSSETTI

CENTRAL TUSCANY ITALY

“R” SERIES



VINEYARDS = The grapes come from vineyards in the Chianti DOCG area and in particular from growers in the area around Cerreto Guidi, which are situated up to 200 meters above sea level.

VINIFICATION & MATURATION = Vinification takes place after delicate crushing of the grapes. The must macerates on the skins for 1 – 2 weeks in order to favour the extraction of colour and other polyphenolic substances.

AREA = Central Tuscany.

COLOUR = Bright ruby red.

SMELL = This Chianti DOCG shows well integrated aromas of tart red cherries, tobacco, sunbaked earth, and a hint of cedar spice.

FLAVOUR = On the palate, firm structure and refreshing acidity makes it a very versatile food wine.

RECOMMENDED WITH = When young it is excellent with richly flavoured dishes, especially the traditional specialties of Tuscan cuisine.

SERVING TEMPERATURE = 16 – 18 degrees C.

GRAPE:

90% SANGIOVESE

10% CANAIOLO

2022 Chianti DOCG 12.5% Alc

TENUTE ROSSETTI

BOLGHERI TOSCANA ITALY

“R” SERIES



VINEYARDS = Our vineyards are in the heart of Bolgheri. Here soils are deep, with coarse – grained red sand, that is gravelly and well – drained with a layer of clay four feet below the surface.

VINIFICATION & MATURATION = Vinification takes place after delicate pressing of the grapes. Maceration on the skins for 1 – 2 weeks. 9 months ageing in French barriques.

AREA = Bolgheri Tuscany.

COLOUR = Intense ruby red.

SMELL = Aromas of fresh crunchy red berries enriched with mineral and spicy notes and a hint of vanilla.

FLAVOUR = The red fruit follows onto the palate which is medium bodied with elegant silky tannins and a lively clean finish.

RECOMMENDED WITH = Ideal with steak, lamb, seasoned cheese and savory pasta dishes.

SERVING TEMPERATURE = 16 – 18 degrees C.

GRAPE:

50% CABERNET SAUVIGNON

25% SANGIOVESE

25% MERLOT

Gold Medal Frankfurt International Trophy 2022

Gold Medal Berliner Wine Trophy 2022

Gold Medal Mundus Vini 2022

2015 Bolgheri Linda DOC 14.0% Alc

TENUTE ROSSETTI

CERRETO GUIDI FLORENCE ITALY

“R” SERIES



VINEYARDS = The vineyard is located on an hill faced south with clay and partly rocky soil. Located at the altitude of between 100 and 300 meters above sea level.

VINIFICATION & MATURATION = After a soft pressing of the grapes, the must is fermented separately in stainless steel tanks at controlled temperature of 23 – 25 degrees C, with 10 days of skins maceration. After malolactic fermentation, the wine is transferred into new French oak barrels for 18 months. Before release, the wine is aged in bottle for at least 6 months.

TRELLIS SYSTEM = Cordon spur.

TYPE OF LAND = The vineyard is located on an hill faced south with clay and partly rocky soil. Located at the altitude of between 100 and 300 meters above sea level.

AREA = Cerreto Guidi, District of Florence.

COLOUR = Deep ruby red.

SMELL = Rich and complex, with balsamic notes. Well balanced with red berries and spices.

FLAVOUR = Wine of a great body and structure. Ripe tannin structure lends the wine a velvety texture. Bright acidity reflects the wines Italian terroir and keeps the wine balanced through a long finish.

RECOMMENDED WITH = Matches wonderfully with full – flavoured dishes, particularly those based around game and roasts.

SERVING TEMPERATURE = 16 – 18 degrees C.

GRAPE:

SANGIOVESE

CABERNET FRANC

MERLOT

CABERNET SAUVIGNON

Gold Medal Frankfurt International Trophy 2021

2013 Super Tuscan Rosso Toscana Tino IGT 14.0% Alc

TENUTE ROSSETTI

GREVE IN CHIANTI TUSCANY ITALY

POGGIO CIVETTA SERIES



VINEYARDS = The Greve is the heart of Chianti, the hilly region of Central Tuscany. The vineyards are on the steep slopes so the wines from the sandy soils are scented and elegant, their perfumes developed by the cool nights and long growing season at such an altitude.

VINIFICATION & MATURATION = Vinification takes place after delicate crushing of the grapes. The must macerates on the skins for 1 – 2 weeks in order to favour the extraction of colour and other polyphenolic substances. 9 months of ageing in small and big barrels.

AREA = Greve in Chianti Tuscany.

COLOUR = Deep ruby red.

SMELL = This Chianti Classico offers aromas of ripe cherries and red plums, with subtle notes of toasted vanilla beans and purple flowers.

FLAVOUR = On the palate, the wine displays a superbly structured character with bright acidity and a pleasantly savory finish.

RECOMMENDED WITH = A perfect choice for rich, creamy pasta dishes, stuffed roasted game hens or barbecued chorizo or other sausages.

SERVING TEMPERATURE = 16 – 18 degrees C.

GRAPE:

90% SANGIOVESE

5% CANAIOLO

5% CABERNET SAUVIGNON

2023

Chianti Classico

With Swarovski

DOCG

13.5% Alc

TENUTE ROSSETTI

GREVE IN CHIANTI TUSCANY ITALY

POGGIO CIVETTA SERIES



VINEYARDS = The Greve is the heart of Chianti, the hilly region of Central Tuscany. The vineyards are on the steep slopes so the wine from quartzitic blue – grey sandstone, with layers of sand and calcareous trained according to a simple Guyot system, with a maximum of five to eight buds per vine.

VINIFICATION & MATURATION = Soft pressing of grapes. The first pressing undergoes fermentation in stainless steel tanks at controlled temperature 28 degrees C with macro – oxygenation on skins for 20 days. Ageing for 30 months in 25 hl wooden casks.

AREA = Greve in Chianti Tuscany.

COLOUR = Brilliant ruby red with garnet highlights.

SMELL = On the nose aromas of cherries, red plums, and currants are layered over notes of earth, rose petals and leather.

FLAVOUR = On the palate, the wine is full – bodied showing excellent structure with firm, integrated tannins and plenty of spice on the long finish.

RECOMMENDED WITH = Ideal with grilled red meats, bordelaise sauces, bistecca alla Fiorentina and butter – poached veal shank.

SERVING TEMPERATURE = 16 – 18 degrees C.

GRAPE:

85% SANGIOVESE

10% CABERNET SAUVIGNON

5% MERLOT

2020

Chianti Classico Riserva

With Swarovski

DOCG

13.5% Alc

TENUTE ROSSETTI

CENTRAL TUSCANY ITALY

POGGIO CIVETTA SERIES



VINEYARDS = Our vineyards are located on the steep hills at 430 meters above sea level, where the soil is characterized by calcareous sandstone, marl and calcareous flysch mixed to clay. The climate is temperate Mediterranean with frequent sea breezes.

VINIFICATION & MATURATION = The 2 parts are vinified separately with soft grapes pressing. After that 2 weeks of skin maceration in order to extract the colour and other polyphenolic substances. 5 months of ageing in French wood.

AREA = Central Tuscany.

COLOUR = Deep ruby red.

SMELL = Elegant and fine bouquet of sour cherry and bramble notes.

FLAVOUR = The palate has a supple, lithe character full of perfumed fruit and is given depth by a mineral vein. Full bodied red wine, rich and creamy, with bold tannins and a long, lightly spiced finish.

RECOMMENDED WITH = It blends perfectly with typical Tuscan dishes and is great for all meals for its freshness and its versatile character.

SERVING TEMPERATURE = 16 – 18 degrees C.

GRAPE:

70% SANGIOVESE

20% MERLOT

5% CABERNET SAUVIGNON

5% SYRAH

99 Points Luca Maroni

2021 Governo All'Uso Toscano Rosso Toscano IGT 13.5% Alc