



FERRARI-CARANO

Vineyards and Winery

DRY SANGIOVESE ROSÉ

SONOMA COUNTY

2024

A blend of primarily Sangiovese, this fragrant dry Rosé is a beautiful sight in the glass, with hues of pink and salmon that sparkle in the light.

THE VINTAGE

The harvest commenced earlier than in previous years, with many wineries completing picking two to four weeks ahead of the prior year. This advancement was attributed to a combination of factors, including ample winter rainfall and consistent sunshine, which facilitated steady grape ripening. The favorable diurnal temperature swings—cool nights and warm days—further contributed to optimal ripening conditions.

HOW IT'S MADE

The Sangiovese grapes are gently pressed immediately after harvesting. The juice spends minimal time with the skins, resulting in a very pale pink Rosé. It is fermented in stainless steel tanks to preserve freshness and bottled young to retain its vibrant fruit flavors.

AROMAS & FLAVORS

Upon first swirl of the glass, aromas of strawberry, nectarine, white plum, and lemon will transport you back in time, with memories of warm days and al fresco dining. On the palate, flavors of cran-raspberry and blood orange are highlighted by the bright, refreshing acidity, making this wine a truly versatile delight.

FOOD PAIRINGS

Serve chilled, this wine's light, fruit characteristics make it a natural choice for pairing with fresh seafood like salmon, crab or shrimp, and game meats like duck, Cornish hens, lamb or turkey. Try with Moroccan couscous, Salade Niçoise, melon and prosciutto, or chicken. Cheeses such as fresh chèvre, Brie, Roquefort, fromage blanc or Mt. Tam Triple Cream are also delicious.

COOPERAGE

100% stainless steel

TECHNICAL DATA

Composition 100% Sangiovese

Alcohol 13.9% | **pH** 3.4 | **TA** 6.0 g/L

Bottled February 24, 2025