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# FERRARI-CARANO

*Vineyards and Winery*

## DRY SANGIOVESE ROSÉ

SONOMA COUNTY

2025

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*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 2025 vintage benefited from a wet winter and a mild, temperate summer, fostering exceptional fruit quality through a steady growing season. Harvest followed an average timeline, yielding an abundant crop characterized by bright acidity and deeply concentrated flavors.

### 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

This 2026 Dry Sangiovese Rosé is a vibrant expression of the region's Mediterranean climate, showcasing a sophisticated bouquet of strawberry, honeydew melon, and white peach layered with rhubarb and delicate peach blossom. On the palate, this crisp and balanced wine bursts with juicy notes of peach and strawberry, underpinned by a subtle minerality. Its bright profile is defined by a refreshing acidity that carries the fruit through to a clean, elegant finish, making it a versatile choice, perfect for alfresco dining.

### 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** 75% Sangiovese, 14% Pinot Noir, 11% Black Muscat

**Alcohol** 13.5% | **pH** 3.36 | **TA** 5.6 g/L

**Bottled** December 3, 2025