



IGT TOSCANA ROSATO AETHERIS 2025

THE UNEXPECTED LIGHTNESS OF SANGIOVESE

GRAPE VARIETY

100% Sangiovese.

ORGANIC WINE

Certified organic wine.

VINEYARD

Vigna delle Farfalle, eastern section.

Spur-pruned cordon/Guyot training system, with 2.20 x 0.8 m vine spacing and North-South row orientation.

Medium-textured, siliceous soils with good drainage.

HARVEST

Hand-harvested in small 12 kg perforated crates in early September.

WINEMAKING

The grapes are destemmed and very gently crushed, followed by a delicate pressing. After a few hours of settling, the must is transferred to temperature-controlled tanks for fermentation.

Once fermentation is complete, the wine rests in stainless steel until bottling in spring.

Part of the wine produced is used to make Lympha, our bottle-refermented rosé.

The wine is made without fining or filtration, with the utmost respect for its identity.

TASTING NOTES

Aetheris - "air, ether" - is Sangiovese transformed into light.

The colour is pale onion-skin, clear and vibrant.

The nose is fine and complex: white flowers and rosehip, citrus fruit, pomegranate, wild herbs and wet stone.

On the palate, it is taut yet harmonious, with a freshness that makes each sip lively and flowing.

The structure of Sangiovese remains clearly recognisable in its elegance, depth and mineral character, which carries through to a long finish.

AGEING POTENTIAL

Ready to drink now, it has an ageing potential of 2-3 years when properly stored.

RECOMMENDED SERVING TEMPERATURE

10-12 °C

ALCOHOL CONTENT

12.00% vol.

FOOD PAIRINGS

Ideal with raw and cooked fish, fresh cheeses, delicate white meats and vegetable-based dishes.

Perfect with light Mediterranean cuisine or Asian dishes where balance and spices play a central role.