



## A 2024

### Classification

Toscana Rosato IGT

### Vintage

2024

### Climate

The 2024 growing season began with very limited rain showers and mild winter temperatures, higher than seasonal averages for this time of the year. Spring weather was cooler, without any frost events, and rain showers were abundant causing a slight delay in budbreak and vine growth. The vines caught up to a normal pace in the growing season at the end of April when temperatures were warmer. A typical hot Mediterranean summer followed allowing the grapes to ripen gradually producing fruit that was perfectly healthy, fragrant and at peak ripeness. The grape harvest for “A” took place in progressive stages during the first half of September.



## Vinification

Freshly harvested grapes from Aleatico vineyards, grown exclusively to produce “A”, were destemmed and delicately crushed. The skins were left in contact with the must for cold maceration for a period of about 4 to 6 hours to allow for the extraction of color and the most delicate aromatic components, preserving the grape variety’s characteristic freshness and aromatic profile. The must was transferred into stainless steel vats for alcoholic fermentation at a controlled temperature of 16 °C (61 °F). “A” was aged in stainless steel vats until bottling.

## Historical Data

“A” represents the Antinori family’s challenge to produce a rosé wine of unquestionable quality made with the utmost care and passion that come from their love for this territory rich in charm and history and from a very old and traditional grape variety. The strong identity of Aleatico, an aromatic grape grown on soils of volcanic origin, produces a fascinating wine that is delicate and extraordinarily elegant.

## Tasting Notes

“A” 2024 is a bright coral rose color. On the nose, characteristic floral notes of roses meet fragrant fruity hints of white peaches, pink grapefruits and lychees. The bouquet is completed by aromatic floral notes. The fresh savory palate accompanies a long intense mouthfeel defined by fruity aromas that give “A” an elegant profile.