



A 2025

Classification

Toscana Rosato IGT

Vintage

2025

Climate

The 2025 growing season was generally cool and began with a winter marked by abundant rainfall and cold temperatures that slowed down winter pruning operations in the vineyards. A mild and dry spring ensured regular vine growth, favoring optimal budbreak, flowering, and fruit set for the Aleatico variety. Summer was generally warm, typically Mediterranean, with a drop in temperatures in August due to rainfall during the month. These climatic conditions provided excellent temperature variations between day and night, allowing the grapes to complete their ripening cycle and fully develop their aromatic profile. The grape harvest for “A” took place in progressive stages during the first week 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 2025 is a bright pale coral rose color. On the nose it is intense: floral notes of dog rose, typical of the Aleatico variety, meet fragrant fruity hints of white peaches, pink grapefruits, raspberries and lychees. The palate is refined and well-balanced, defined by excellent freshness and savoriness. The fruity notes perceived on the nose return on the finish, accompanying a long, intense and elegant aftertaste.