








ROSSO MEDITERRANEO

COSTA TOSCANA ALICANTE IGT



TECHNICAL INFORMATION

	Vintage	2022		Bottle Size	0,75 l
	Designation	Costa Toscana Alicante IGT		Alcohol Content	13% vol.
	Type	Red Still		Winemaking and Ageing	Steel, French oak tonneaux
	Grapes	100% Alicante		Serving temperature	16-18°C

DESCRIPTION

The Rosso Mediterraneo is made from Grenache grapes and the vineyard, trained using the Guyot method, is the oldest vineyard at Tenuta delle Ripalte. This method allows for a balanced yield and high-quality grapes, contributing to the wine's structure and finesse. The Alicante grape variety adapts perfectly to the dry, arid climate of the Island of Elba. The strong sun exposure and constant sea breezes enable the grapes to ripen slowly and gradually, enhancing the organoleptic characteristics of the variety.

VINIFICATION

Harvesting is done manually in the Gorgaccio vineyards, some of the most suitable on the estate. The vineyard, trained using the Guyot method, is the oldest Alicante planting on the estate, a testament to the great adaptability of this variety to the Elban terroir. After the grapes are selected, fermentation takes place in steel tanks with skin maceration for about 10 days, allowing for optimal extraction of aromas and structure.

AGEING

The wine is aged for 6 months in second-passage French oak tonneaux, a process that gives it roundness and greater complexity without overpowering its freshness. It is bottled the year after the harvest, at the end of the summer.

TASTING NOTES

Colour: Intense ruby red with light garnet reflections, a sign of balanced maturation.

Aroma: Enveloping and complex, with notes of ripe red fruits, sweet spices and light nuances of Mediterranean scrub.

Taste: Structured and soft, with velvety tannins and excellent freshness. The finish is long and mineral, with a pleasant aromatic persistence.

PAIRINGS

Perfect with traditional Livorno seafood dishes, such as cacciucco alla Livornese and baccalà alla Livornese, as well as other rich seafood preparations. It also pairs splendidly with pasta dishes with ragù, grilled red meats, and aged cheeses such as Pecorino, Parmigiano Reggiano aged over 24 months, and Caciocavallo. Its versatility also makes it ideal for vegetarian dishes, particularly those based on grilled vegetables and legumes, enhancing their aromatic complexity with its structured and balanced character.

AWARDS

Gold Medal, XXII International Wine Competition Città del Vino (2024) - Rosso Mediterraneo Costa Toscana IGT 2019

4 Stars, selected in the section dedicated to wines from indigenous grapes, Guida Vinibuoni d'Italia ed. 2023 - Rosso Mediterraneo Costa Toscana IGT 2019

3 stars, Guida Oro I Vini di Veronelli 2023 and 2022 - Rosso Mediterraneo Costa Toscana IGT 2019

3 stars, Guida Oro "I Vini di Veronelli" 2021 - Rosso Mediterraneo Costa Toscana IGT 2016

Winner of the "Sole" award from Guida Veronelli 2020 - Score: 92/100 - Rosso Mediterraneo Costa Toscana IGT 2016