

# ROSSO MEDITERRANEO

## COSTA TOSCANA ALICANTE IGT



### TECHNICAL INFORMATION

 <b>Vintage</b>	2022	 <b>Bottle Size</b>	0.75 l
 <b>Designation</b>	Costa Toscana Alicante IGT	 <b>Alcohol Content</b>	13% vol.
 <b>Type</b>	Red Still	 <b>Winemaking and Ageing</b>	Steel, French oak tonneaux
 <b>Grapes</b>	100% Alicante	 <b>Serving temperature</b>	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

Award "The Best 101 Wines of Tuscany", Guida Eccellenza di Toscana 2026 for Rosso Mediterraneo Costa Toscana IGT 2022

3 Stars, Guida Oro "I Vini di Veronelli" 2026 for Rosso Mediterraneo Costa Toscana IGT 2022

4 Vines, Vitae AIS Wine Guide 2026 for Rosso Mediterraneo Costa Toscana IGT 2022

In the Value/Price Selection of Vitae 2026 – The Wine Guide for Rosso Mediterraneo Costa Toscana IGT 2022

In the TOP WINE selection of the Slow Wine Guide 2026 for Rosso Mediterraneo Costa Toscana IGT 2022

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