

# LABADIA



## Chill Rose



### Appellation

Toscana Rosso I.G.T.

### Vintage

2024

### Grapes varieties

Tuscan red grapes

### Vinification and Aging

The grapes are harvested during the coolest hours of the day to preserve their aromatic integrity. After gentle pressing, the juice is quickly separated from the skins to achieve a delicate, pale colour. Fermentation takes place in temperature-controlled stainless steel tanks, enhancing the varietal expression and preserving the richness of the primary aromas.

Following fermentation, the wine is aged exclusively in stainless steel to maintain its aromatic purity, highlighting the white floral, citrus, and fresh fruit notes that characterize this rosé.

### Alcohol Content

12,5% Vol.

### Growing season weather

Excellent seasonal conditions resulted in increased production and outstanding grape quality. The vintage has produced wines with remarkable aromatic intensity and expression.

### History and territory

Drawing on a long-standing tradition while exploring the untapped potential of Tuscan red grape varieties, this rosé was created to offer a soft, enveloping palate with vibrant fruit character and distinctive flavour. Chill Rosé is a versatile wine, equally enjoyable as an aperitif or throughout a meal.

### Tasting Notes

Pale, luminous pink with delicate powdery-rose hues. Elegant and refined, the bouquet opens with intense aromas of white flowers, hawthorn blossom, and rose petals, followed by fragrant notes of white peach, melon, wild strawberries, and fresh citrus fruits.

On the palate, the wine is fresh, harmonious, and effortlessly drinkable, supported by a pleasant saline character that invites another sip. The floral and fruit aromas are echoed with precision on the palate, complemented by delicate citrus nuances and a long, clean, persistent finish.

A rosé crafted in a Provençal style—elegant, contemporary, and beautifully balanced—combining aromatic finesse, freshness, and exceptional drinkability.

### Food Pairings

Excellent as an aperitif and ideal with appetizers, light pasta dishes, fish, vegetables, and Mediterranean cuisine. **Serving Temperature** 10–12°C (50–54°F)

