



Trellising

TECHNICAL SHEETS



CELLAR VINEYARD

Still Dry Rosé

2025

Guardabuoi

IGT Toscana Rosato



Sangiovese 50% Merlot 50%



1999-2006



sandy clay, sandstone



250 m



4000 plants/ha

Organic Certified since 1988. Fertility and vitality of the soil is favored by little addition of cow manure and by the cultivation of green manure.

Manual harvest (Ripe Merlot and slightly more acidic Sangiovese). The grapes are chilled to a temperature of 10°C, in order to preserve all aromatics, then crushed and pressed. The juice is fermented in stainless steel tanks without temperature control. Spontaneous fermentation is favoured by inoculating with a starter culture made with the same grapes picked a week earlier. Lees stirring is occasionally done towards the end of fermentation. After five months of settling the wine is naturally clean and ready for bottling and consumption.

TASTING NOTES

Sangiovese and Merlot vinified as white wine, this rosé nods to Provence with its cleanliness, color, and brilliance. Immediate and inviting, it opens with notes of wild rose, small red fruits, and face powder. On the palate, it is savory, fresh, and well-structured, with a distinct gastronomic vocation.

PAIRINGS

Cheese plate, mushroom risotto, shrimps salad, roasted chicken and asian cuisine.

Production in 2025: 2000 bottles

Alc. 11,5% Vol

Contains sulfites

EU Organic wine



TOSCANA

Thilo Besançon
CASANUOVA