

# ROSATO 2024

## LA ZONA SERIES

This delightful rosé-style wine is like spring in a glass all year round. Made from Sangiovese grown in our King Valley Whitfield estate, its fresh aromas, bright acidity, and delicate hues make it a delicious apéritif that also pairs perfectly with family and friends.

### COLOUR

Pale salmon pink.

### AROMA

Strawberry, watermelon, and white peach aromas with a slight floral lift.

### PALATE

Zesty front palate with a red fruit and stone fruit profile, balanced acidity, and good flavour persistence.

### FOOD

Beetroot and candied orange salad with charred fennel, baby cos, goats cheese. Chrismont Restaurant, Summer Menu 2025.

### DRINK

Now or cellar up to 2029.

### VINIFICATION

Sangiovese grapes were selected for the making of our 2024 Rosato and picked early to capture its young flavours and natural acidity before tipping directly into the press, where only the lightly tinted free-run juice is extracted. This juice is then settled and racked before being fermented cool in stainless steel, then matured for up to six months on lees.

### VINEYARD

Sites	Whitfield, King Valley
Soils	Deep red loam clay
Average Vine Age	20 year
Average Altitude	250m

### TECHNICAL ANALYSIS

Alcohol	13.0%
pH	3.30
Acid	6.13 g/L
Residual Sugar	1.7 g/L
Vegan Friendly	

### WINEMAKER

Warren Proft

