



ROSĂ ELYSIĂ

MARCHE ROSATO I.G.T.



First vintage produced: 2024.

A young yet characterful rosé, born from over 40-year-old vines. The wine's name pays tribute to Enrico and Nazzarena's "winemaker" mothers who dedicated their lives to the land with care, dedication, and tradition.



Origin

Region: Marche – San Paolo di Jesi (Ancona)

Area: Rosso Piceno DOC zone

Altitude: 140–200 m a.s.l.

Exposure: South-East



Vineyards

Grape Varieties: Montepulciano – Sangiovese

Breeding System: Guyot

Vine Age: Rows planted in 1978

Planting Density: 1,700 vines/ha

Soil: Medium-textured clay

Vineyard Area: ~0.2 hectares out of ~7 total

Production: 1,500 bottles/year



Winemaking

Harvest: Hand-picked, late September to early October

Fermentation: Short maceration on the skins (2–3 hours) with gentle pump-overs

Aging: 5–6 months in stainless steel or cement + 3–6 months in bottle



Tasting Notes

Color: Bright cherry pink with violet hues

Aroma: Wild rose, wild strawberries, blueberry, fresh cherry

Taste: Fresh, fragrant, well-structured, with a delicately fruity and persistent finish



Suggested Pairings

A versatile, all-around wine — perfect from aperitif to dessert. Excellent with cured meats, white meat starters, vegetable risottos, structured fish dishes (including freshwater fish), tomato-based pizza, and fruit jam desserts.



Technical Data

Alcohol: ≥ 13% vol

Average Yield: Max 85–90 q/ha

Serving Temperature: 10–12 °C



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