

MAREVIGLIA 2025

Mareviglia's name is inspired by the pink sunsets in Bolgheri. Mareviglia is a Mediterranean wine, a fusion between sea breeze, aromatic herbs and ripe grapes



THE 2025 VINTAGE

The abundant rainfall during the 2024 - 2025 winter months replenished the soil's water reserves, but as the rainfall continued until May, the vineyards required careful management to prevent disease and waterlogging.

From June onwards, thanks to warm breezy weather, the vegetation became lush and well balanced. The foliage remained healthy and protected the grapes during the ripening stage.

The 2025 harvest began on 19th August with the Grenache and Syrah varieties from the vineyard in front of the villa that were picked earlier than usual. The grapes were pressed immediately to obtain a fragrant rosé with an intense aromatic profile.

Denomination: Toscana Rosato IGT

Grapes: Grenache, Syrah

Fermentation: direct pressing of the grapes, which were harvested slightly in advance to achieve greater freshness. Fermentation in stainless steel at a controlled temperature of 17 °C

Maturation: exclusively in stainless steel tanks

Ageing: minimum 2/3 months in bottle



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