



James  
Suckling  
90 PTS  
2017



#### TASTING NOTES

A "celebration of femininity" according to winemaker and owner of Ventisei; Eline Aloy. She says this wine "is a tribute to girls, women, sunshine, courage, charisma and elegance. With its bright color, our trendy Rosato is all about red punch, exotic fruit, tea tree oil and thirst for new adventures!"

## Ventisei Rosato Toscana

COUNTRY	ABV
Italy	12,5%
REGION	VARIETALS
Tuscany	Sangiovese
APPELLATION	
Toscana IGT	

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#### WINERY

Eline was bitten by the wine bug a long time ago, but didn't fully feel the symptoms until she arrived in Montepulciano, Tuscany. Her mother, Virginie Saverys, had taken over Avignonesi winery. Observing her and her team walking the vineyards and caring for every single bunch of grapes was a pivotal moment of fascination. The way they managed to bottle the message of each vintage in such a unique manner, giving voice to a specific terroir, was like a budburst of inspiration--she had to take a step further.

When Eline turned 26, she opened Antwerp, Avini. She would often visit Avignonesi though, and during one of their blending sessions she couldn't resist the temptation of sneaking in. For fun, she tried her own blend...and I fell in love on the spot. When she was looking for a name for this wine, it seemed only natural to refer to this intense and wine-fueled year. Thus, Ventisei--26 in Italian--was born.

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#### CULTIVATION

This enchanting powder-puff rosé is from pressing both whole and destemmed bunches, maceration in the press for a few hours. Harvested in late August.

#### VINIFICATION

The fermentation in stainless steel tanks preserves all the freshness we desire in a rosé; a small percentage kept in old barriques to add a touch of roundness.

#### AGING

Stirred on its fine lees until December, it gains the texture and crispness we crave.