



Poggio Anima

2022

'RAPHAEL'

Rosato | Sicilia - Italy



ORGANIC

Stats

Grapes: 80% Zibibbo - 20% Syrah
Vineyard: Castellammare (Moscato) and Salemi (Syrah)
Vine Age: Average: 20-years-old
Soil Type: Varied: Primarily brown clay and limestone
Viticulture: Sustainable - practicing organic
Fermentation: Inoculated - stainless-steel
Skin Contact: 2 hours
Aging: 3 months in stainless-steel
Alcohol: 12.4%
Residual Sugar: 4.4 g/L
pH: 3.21
Total Acidity: 5.70 g/L
Total SO2: 110 ppm
Total Production: 833 cases
UPC: 8009720641250

Reviews

VinePair | 92 points

About

Raphael is known as the "patron saint of travelers and 'happy meetings'." There are not many wines more fitting to drink while one travels nor to share in happy meetings than a chilled glass of rosé. It is a wine meant to be shared with good company and sharing in the great times that spring and summer so often bring. It is known that Italian rosés (read rosato) are often heavy handed and dark in color. This strays from that summation and brings a touch of the Côte d'Azur to Sicily. The varietal make-up of this wine changes every vintage, but it always remains in the same quaffable style. The 2022 vintage is 80% Zibibbo from Castellammare and 20% Syrah from Salemi at almost 1000 feet above sea level.

The grapes were all handpicked and brought back to the cellar for immediate pressing. The grapes are soft pressed at 15C° then the two musts are blended. Static sedimentation occurs at 5C° before fermentation is launched with inoculated yeasts in stainless steel tanks at 15C° for approximately 20 days. After fining, filtration, and a sulfur addition, the wine is bottled.

Tasting Note

Light pink. Quite a floral expression with red berries on the nose. In the mouth, the wine is round and juicy, with watermelon, rose petal, and white pepper nuances. There is a firm line of acidity that holds it all together to make a very quaffable glass of rosé.