



## Poggio Anima

2025

# 'RAPHAEL'

*Rosato | Sicilia - Italy*



ORGANIC



VEGAN

### Stats

**Grapes:** 90% Zibibbo - 10% Syrah  
**Vineyard:** Castellammare (Zibibbo) - Salemi (Syrah)  
**Vine Age:** Average: 21-years-old  
**Soil Type:** Varied: Primarily brown clay and limestone  
**Viticulture:** Practicing organic  
**Fermentation:** Inoculated – stainless-steel (whole berry)  
**Skin Contact:** None - just at the press  
**Alcohol:** 12.1%  
**Residual Sugar:** 3.31 g/L  
**pH:** 3.3  
**Total Acidity:** 5.8 g/L  
**Total SO2:** 103 ppm  
**Total Production:** 1,000 cases  
**UPC:** 8009720641250

### 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 2025 vintage is 90% Zibibbo from Castellammare and 10% Syrah from Salemi at almost 1000 feet above sea level.

The grapes were soft pressed and the two musts were blended. Static sedimentation occurred at 5C° before fermentation was launched with inoculated yeasts in stainless steel tanks at 15C° for approximately 20 days. After fining, filtration, and a sulfur addition, the wine was bottled.

### Tasting Note

Pale pink in the glass, with red berries, flowers, and a peppery kick on the nose. Juicy and round on the palate, with firm acid and a clean, steady finish. Summer in a bottle.