TERRE DEI GHELFI
BOLGHERI

Almarosa
Toscana IGT 2026

A rosé made exclusively from Syrah grapes grown in the Terre dei Ghelfi vineyards, close to Bolgheri and the sea. Vinification and ageing take place entirely in stainless steel, preserving the wine's freshness and aromatic character. Pale pink in colour, Almarosa reveals delicate aromas of wild strawberries and small red berries, complemented by a fresh palate with a savoury edge.



Grape Varieties
100% Syrah

Alcohol Content
13 % vol.

Serving Temperature
10 °C

Geographical Location
Beneath the hills of Castagneto Carducci

Soil
Sandy and alluvial soils of ancient marine origin, with clay and iron-rich red sand

Training System
Spurred cordon

Vine Age
20 years

Altitude
35 mt a.s.l. beneath the hills of Castagneto Carducci

Harvest
Hand-picked in 15 kg crates

VINIFICATION

Alcoholic Fermentation
Fermentation takes place in stainless steel tanks at a controlled temperature of 16 °C, using selected yeasts

Malolactic Fermentation
Not carried out

Ageing
The wine remains on its fine lees (sur lies) in stainless steel tanks at 8 °C until bottling, with weekly bâtonnage

Bottle Ageing
After bottling, the wine ages in bottle for at least 3 months

Tasting Notes
Pale pink in colour, Almarosa opens with delicate aromas of wild strawberries and small red berries, creating a fresh and fragrant aromatic profile. On the palate, freshness meets a pleasant savoury character, resulting in a smooth, inviting wine that echoes the fruity notes perceived on the nose.

Food Pairing
Ideal as an aperitif, Almarosa pairs beautifully with seafood starters, fish carpaccio, amberjack tartare and crustaceans. Its freshness and savoury character complement spaghetti with clams, seafood risotto and grilled fish. Also try it with sushi and sashimi, summer salads, grilled vegetables and mild fresh cheeses.

Climate of 2026
The 2026 vintage was marked by a very hot, dry summer, with frequent periods of intense heat that brought the harvest forward by a few days and significantly reduced yields. Spring rainfall helped replenish valuable soil water reserves, while a rainfall event in late August helped restore balance in the vineyards. In Bolgheri, proximity to the sea and steady sea breezes moderated the effects of the summer heat, helping to limit vine stress.

TERRE DEI GHELFI S.r.l. Società Agricola a Socio Unico
Subject to management and coordination by Alberto Ghelfi Holding S.r.l. a Socio Unico

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