

Idda Rosato 2025

NEW RELEASE

Rich in red-fruit character. Authentically reflecting the territory.

Climate and harvest

The 2025 growing season was characterized by a good balance between rainfall and sunshine, with overall favorable conditions for the vegetative cycle. The mild and well-distributed winter rainfall allowed for adequate water reserves to accumulate, which proved decisive during the summer months. Summer began with moderate temperatures, then stabilized between 28 and 30 °C, with occasional higher peaks. From September onward, a gradual decrease in temperatures was observed. Some rainfall during harvest slowed vineyard operations but did not cause any sanitary issues. In the Belpasso area, climatic conditions promoted complete and well-balanced ripening, resulting in wines with greater structure and concentration. In Biancavilla (700–800 m above sea level), pronounced day–night temperature variations preserved acidity and freshness, with evident mineral notes. The harvest was managed parcel by parcel according to optimal ripeness. Overall, the 2025 vintage appears well balanced and shows excellent qualitative potential.

Tasting notes

With an antique-rose tone and salmon highlights, IDDA Rosato reveals a refined bouquet of pomegranate, pink grapefruit, elderflower and redcurrant; on the palate, gentle sweet notes of rose and ripe fruit unfold, supported by a harmonious, elegant structure and leading to a round, fresh, pleasantly savory finish.

Vineyards

Located in Belpasso, on the southern slope of Etna Volcano. The soils of Belpasso are porous and dark in colour, with irregular volcanic rocks.

Appellation Terre Siciliane I.G.P.

Grape varieties Nerello Mascalese, Grenache, Carricante

Winemaking method

The three varieties are co-fermented and aged for 5 months in stainless steel.



First vintage produced 2025