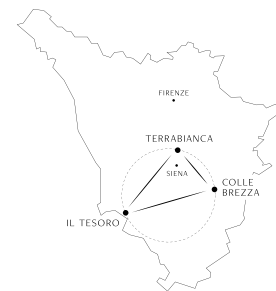


BEVOROSA



APELLATION	DOC Maremma Toscana
REGION / COUNTRY	Tuscany / Italy
ESTATE	Il Tesoro
PRODUCTION ZONE	Valpiana, Massa Marittima (Alta Maremma)
GRAPE VARIETIES	Sangiovese (100%)
ALTITUDE	140/160 m A.S.L.
VINTAGE	2025
WINEMAKING	Soft pressing, cold static clarification, fermentation at controlled temperature (approx. 15°C) in stainless steel tanks.
AGING	6 months of ageing in stainless steel tanks on its fine lees, with frequent batonnages.
BOTTLE FORMAT	0,750 Lt. / 1,5 Lt.
PACKAGING FORMAT	Cartons of 3 and 6 bottles (0.750 liters), single magnum carton (1.5 liters).
VITICULTURE / HARVEST	The 2025 harvest was characterised by fluctuating weather conditions, with a rainy early spring followed by a very hot June and a cool July. At the beginning of August, there were heat waves followed by rainy spells until September. Ripening slowed down and required careful monitoring of phytosanitary conditions. However, thanks to adequate water reserves, relative thermal stress and good temperature variations, we were able to harvest grapes of excellent quality with uniform ripeness.
ALCOHOL CONTENT	12,5 % alcohol by volume (%Vol.)
VISUAL NOTES	Elegant and tenuos pink colour.
OLFACTORY SENSATIONS	Very varietal, with harmonious alternation of flowers and fruits.
TASTE SENSATIONS	Decisive mouth entry with surprising volume, followed by a pleasant freshness. Savory and intense with a full and persistent finish.
PAIRINGS	Delicate ham (Parma or San Daniele ham), bresaola (air-dried salted beef). Fresh cheese.



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