

Costarosso was created with the intention of offering our customers a fresh, easygoing red wine with great drinkability. The first vintage produced is 2025. This completes the Freschi di Costa line: two organic wines with an agile, easy-drinking style, moderate alcohol content, and an immediate, approachable profile, designed to accompany informal convivial moments.

Serving temperature: 12–14°C.



DENOMINATION
Marche IGT Rosso

GEOGRAPHICAL LOCATION
Tavnano's hills (west of Ancona, 20 miles from Adriatic Sea).

VINEYARD DIMENSION
5 hectares, from vineyards planted in 2016 (Verdicchio) and 2001 (Lacrima)

POSITION AND EXPOSURE
Medium-height slopes with North facing exposure for Verdicchio and South for Lacrima

VARIETY
Lacrima 85% and Verdicchio 15%
VINE TRAINING SYSTEM
Espalier system, guyot.

PRODUCTION PER HECTARE
9 tons.

GRAPE HARVEST
Hand picking.

VINIFICATION
Classical fermentation at controlled temperature.

REFINEMENT
Minimum 5 months in stainless steel tanks and minimum 1 month in the bottle

ALCOHOL CONTENT
Alcohol: 12,50% vol

ORGANOLEPTIC QUALITIES
Color: ruby red with violet reflections.
Aroma: floral and fruity notes, cherry, blood orange, cherry blossoms.
Taste: soft and light on the palate, with good freshness.
Food pairings: cured meat and cheese boards, focaccia, red pizza, seafood soups, fat fish main courses.