Top 10 Italian Rosés to try this summer - with the Italian Wine Podcast

To mark the 4th July celebrations the dynamic duo of Stevie Kim and Jeff Porter tasted a selection of 10 exciting Italian rosé wines from across Italy. Broadcasting live from Lazise, on the shores of Lake Garda, the renowned wine communicators offered advice on the category as a whole as well as some pairing recommendations for the upcoming summer holidays. Full details of the 10 wines are provided below. The presentation is available now on IGLive in the Italian Wine Podcast’s Instagram feed.

When it comes to rosé wine, most people around the world think about Provence and summer on the French Riviera, picturing themselves sipping a refreshing pale pink glass of wine on the beach. Venturing beyond Provence, Italian rosé wines, on the other hand, are quietly underrated, despite the high quality and the wide range to choose from: there's something for every taste. Nevertheless, according to Wine-Searcher, among the ten best rosé wines in the world only two are from Italy.
Jeff Porter said: “The beauty of Italian rosé wine is that there’s not only one shade. You start with light pink and then you go to darker hues. And you got all these categories in front of you and it’s just about how you use it.”

The charm of Italian rosé wine lies in its diversity: there are different expressions, different shades and versions, but they’re all first class. Exploring the Bel Paese, you’ll come across a wide range of unique pink sips from the north to the south, that deliver freshness, fruitiness and drinkability, made from so many different black grape varieties, both autochthonous and international, in many different styles: oaked or unoaked, dry to off-dry, still or sparkling.

Stevie Kim’s team of oenologists made the following selection to provide an overview of the depth and scope of Italian rosé wines. Here they are, with comments from Stevie and Jeff Porter and some tasty pairing suggestions.

1. **Sicilia DOC Rosato, Planeta**  
   *Nero d’Avola 50%; Syrah 50%*  
   The look of this *vino rosa* recalls the Provençal style: pale onion skin in color, it’s an elegant glass that fits every occasion. This pleasant everyday wine is reminiscent of hibiscus, strawberry, raspberry and rhubarb. The perfect match? A delicate and savory seafood risotto.

2. **Bardolino Doc Chiaretto, Gentili**  
   *Corvina 55%; Corvinone 20%; Molinara 15%; Rondinella 10%*  
   Pale salmon in color, fruity and juicy, it is clear proof that rosé wines can age pretty well, gaining in complexity by developing aromas and flavors of orange peel. To enjoy it at its best, pair it with some fried food, like *cotoletta alla Milanese* with its rich crust that craves for the Chiaretto’s bright acidity or, if you feel like something more refined, you can go for a Tench Risotto.

3. **Coste della Sesia DOC Rosato “Al posto dei fiori”, Le Pianelle**  
   *Nebbiolo 97%; Vespiliana and Croatina 3%*  
   According to Jeff Porter, the producer of this wine is the *enfant terrible* of Alto Piemonte. Compared to the first two samples, this is a warmer *Rosato* whose color recalls that of a French Tavel Rosé. On the palate, it shows substantial body and texture, intrinsic Nebbiolo tannins, but with an irresistible drinkability. It goes well with pork or chicken dishes.

4. **Castel del Monte Bombino Nero Docg Rosato “Pungirosa”, Rivera**  
   *Bombino Nero 100%*  
   This is a truly red fruit-driven Mediterranean wine, with bright freshness and a crispy sip. This is the wine you’d like to pop up on the table when you’re having some barbecue pork ribs. Want to go for something more Italian instead? Try it with Apulian Orecchiette with cherry tomatoes, green beans and *cacioricotta*.

5. **Cerasuolo d’Abruzzo DOC “Deivai”, Cantina Tollo**  
   *Montepulciano 100%*
Bright cherry in color, it is a tapestry of floral and fruity aromas flirting on a rich, crispy palate. This delicious summer wine is ideal for the seaside and its perfect match is the Abruzzo-style fish soup, with tomato, fish and shellfish.

6. **Toscana IGT Syrah Rosato, Stefano Amerighi**
   
   *Syrah 100%*
   
   This Tuscan Rosato is pure juicy Syrah showing notes of violet, red cherry and red plum with the typical peppery notes of the variety. On the palate, it is fresh, fragrant and elegant with subtle well-integrated tannins and a velvety mouthfeel. The perfect pairing? A delicate Chianina tartare.

7. **Lambrusco di Sorbara Doc Frizzante Secco Rosato “Radice”, Paltrineri**
   
   *Lambrusco di Sorbara 100%*
   
   Lambrusco and Gnocco Fritto are a bite of heaven. This fresh, crispy and easy drinking Rosato from Emilia Romagna is characterized by a fine and persistent perlage that enhances aromas of wild strawberry, pomegranate, green apple and wild rose. Fresh and fragrant, it is ideal on summer days.

8. **Etna DOC Rosato, Graci**
   
   *Nerello Mascalese 100%*
   
   Pure Nerello Mascalese showing intense aromas of raspberries, wild strawberries and pomegranate leading to a fresh and sapid mouthfeel. It is a perfect expression of a volcanic Rosato, being born on Mount Etna slopes at 600 m asl. It goes well with Cruditè, especially red prawns from Mazara del Vallo.

9. **Vsq Brut Pinot Nero Rosato Metodo Classico, Monsupello**
   
   *Pinot Nero 100%*
   
   100% Pinot Nero from Oltrepò Pavese, one of the best sites in northern Italy to grow this variety. Its fine and persistent perlage leads to an elegant fruity and fragrant nose showing the typical yeasty notes of the traditional method. Hints of bread crust, ripe apple and Dog Rose please the palate. The lively acidity leaves the mouth clean, ready for another joyous sip. Fried meat or fish are both delicious pairing options – depending on your taste!

10. **Mitterberg IGT Lagrein Rosato, Nusserhof**
    
    *Lagrein 100%*
    
    Trentino Alto-Adige is home of Lagrein, an autochthonous variety that calls for summer in its Rosa version. Aromas of blackberries and violets lead to an intense and elegant sip. On the palate, it is rounded and crisp, with a slightly intriguing bitter finish given by the soft tannin texture. Canederli Tirolese is the ideal typical food pairing.

Italy is a mosaic of colors and flavors, with a wide selection of rosé wines that fit any occasion and please every palate, food friendly sips that always spark the joy of sharing!
Watch the InstaLive of the *Wine Special – Rosé Edition* with Stevie Kim and Jeff Porter *Summer Livin’ the Dolce Vita* here: [https://www.instagram.com/p/C841jX8tX9b/](https://www.instagram.com/p/C841jX8tX9b/).

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**About:** The Italian Wine Podcast: Cin Cin with Italian Wine People! launched in 2017 as a project dedicated exclusively to the Italian wine world. The program uncovers the unique world of Italian wine in conversation with some of its key protagonists. Under the umbrella brand of Mamma Jumbo Shrimp, Italian Wine Podcast aims to inform, educate, and entertain listeners with content for wine professionals and casual listeners alike. The only daily wine podcast in the world, content includes wine business, food & travel, diversity and inclusion, wine producers, science, and marketing and communication. Italian Wine Podcast is available on SoundCloud, iTunes, Spotify, Stitcher, XimalayaFM (for China), and on the official website. It now boasts almost 2000 recorded episodes with a growing online following of nearly 6 million listens. Donations to the show are welcomed and help fund a portion of the show’s equipment, production, and publication costs. To advertise on the show, please request a prospectus and/or customized advertising plan from info@italianwinepodcast.com. Cin Cin!