



❖ SOIL :

Sandy loam soil

❖ GRAPE VARIETIES :

Niellucciu

❖ VINEYARD MANAGEMENT :

Pruning: Guyot and Cordon for the Syrah, 4,000 vines/ha.  
Ploughing of the soil. Organic farming.

❖ HARVEST :

Mechanical by night

❖ VINIFICATION :

Rosé obtained by direct pressure and minimum maceration to achieve a pale colour. Selection of the juice. Fermentation is activated with selected yeasts, suitable for organic wine production. Low temperature fermentation in the traditional manner.

❖ AGEING :

Ageing in tanks. Fining and filtration before bottling.

❖ BOTTLING :

Estate-bottled

❖ TASTING NOTES :

Colour: Pale grenadine

Nose: Ripe fruit and white flowers

Palate: Rounded and fresh through its note of balanced acidity.  
Red fruit salad with citrus fruit zest.

“ Food pairings :

Serving temperature: 10-12°C

The perfect wine for simple and relaxed get-togethers moments. It will be appreciated from the aperitif through to the end of the meal. Ideal with a fresh salad, a snack or a light meal.

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