



❖ SOIL :

Sandy loam soil

❖ GRAPE VARIETIES :

100% Niellucciu

❖ VINEYARD MANAGEMENT :

Pruning: Guyot, 5,700 vines/ha. Ploughing of the soil.
sustainable agricultural practices.

❖ HARVEST :

Mechanical

❖ VINIFICATION :

Harvested mechanically at night. Direct pressing. Selection of the juices. Settling. Fermentation started with selected yeasts. Temperature-controlled alcoholic fermentation. Racking.

❖ AGEING :

Aged in concrete tank on the fine lees with bâtonnage (stirring of the lees). Filtration.

❖ BOTTLING :

Estate-Bottled

❖ TASTING NOTES :

Colour: Bright, light peachy pink

Nose: Pronounced red berries and citrus on the nose. Delicate and extremely aromatic, the flowers and maquis scrubland essences add intensity to the wine.

Palate: This 100% Niellucciu is extremely clean and refreshing on the palate, with notes of tart red fruit and citrus. It also releases superb notes of sun-gorged melon and peaches.

Fruity, light, fine, and a delight on the palate.



“ Food pairings :

Serving temperature: 10-12°C.

This is a superb rosé for summertime drinking, bringing a touch of fun to your aperitifs. Its crisp, nicely-honed acidity make it the perfect choice with a platter of seafood. You could also pair it with a nice piece of grilled fish or fresh sheep's cheese.

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