



❖ SOIL :

Sandy loam soil

❖ GRAPE VARIETIES :

100% Sciaccarellu

❖ 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 using selected yeast. Temperature-controlled alcoholic fermentation. Racking.

❖ AGEING :

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

❖ BOTTLING :

Estate-Bottled

❖ TASTING NOTES :

Colour: "Rosé gris", bright, very light peachy pink

Nose: Notes of fresh fruit such as peaches, red currants and grapefruit. Peppery-type spicy notes.

Palate: This rosé is tight and clean, releasing an array of predominantly citrus and tart red fruit aromas. Very expressive throughout, with fruit drops on the finish, along with lingering mineral and citrus notes.

“ Food pairings :

Serving temperature: 10-12°C

Perfect with a platter of oysters from the Etang de Diane (or elsewhere). This wine calls for seafood or fresh mountain cheeses. Enjoyed as an aperitif, the wine's clean, fresh acidity really whets the appetite.

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