



❖ SOIL :

Sandy loam soil

❖ GRAPE VARIETIES:

100% Niellucciu

❖ VINEYARD MANAGEMENT :

Pruning: Guyot, 5,333 vines/ha. Ploughing of the soil.
sustainable agricultural practices

❖ HARVEST :

Rigorous plot selection. Handpicking

❖ VINIFICATION :

Harvested mechanically at night. Direct pressing and maceration. Selection of the juices. Careful blending of the directly pressed juice and the bled juice. 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: Light pink with bluish tints

Nose: Very expressive and complex, combining notes of red fruit, candy and citrus.

Palate: Fresh and full on the palate with aromas of grapefruit and red currants. The long and delicious finish is the expression of a stylish, well-made wine.

“ *Food pairings :*

Serving temperature: 10-12°C

This wine can be enjoyed on all drinking occasions. Its freshness makes it perfect as an aperitif and its elegance allows it to accompany the finest Mediterranean or exotic dishes.

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