



❖ SOIL :

Sandy loam soil

❖ GRAPE VARIETIES :

Niellucci & Syrah

❖ VINEYARD MANAGEMENT :

Pruning: Guyot and Cordon for the Syrah, 4,000 vines/ha. Ploughing of the soil. sustainable agricultural practices.

❖ HARVEST :

Mechanical

❖ VINIFICATION :

Harvested at night by machine. 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: Raspberry pink with a lovely sheen

Nose: An explosion of red berries with tangy, citrus notes, nicely set off by delicate aromas of fine spices.

Palate: A delightful wine with a clean, yet appetizing character.

The ripe red fruit (strawberry, raspberry) comes through clearly on the palate and gives way to a fresh, long-lingering finish. The grapefruit and candied lemon notes add nice length.

“ Food pairings :

Serving temperature: 10-12°C

The perfect wine for relaxed get-togethers. It can be enjoyed from the aperitif through to the end of the meal. Ideal with Mediterranean cuisine, seafood and fresh, or slightly matured, cheeses

