



❖ SOIL :

Sandy loam

❖ GRAPE VARIETIES:

Merlot - Syrah - Niellucciu

❖ VINEYARD MANAGEMENT :

Pruning: Guyot, 4,000 vines / ha, soil ploughed between rows 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. Blending

❖ AGEING :

Ageing on the fine lees in concrete tanks with bâtonnage (stirring of the lees)  
Fining and filtration before bottling

❖ BOTTLING :

Estate-bottled

❖ TASTING NOTES :

Bright, crystal clear, pale pastel pink hue. Big, attractive aromas on the nose with hints of pears, peaches, cherries, raspberries and clementines. A captivating balance of smoothness and liveliness on the palate, with an honest texture and ripe yet deliciously crisp fruity notes.

Fresh on entry to the palate, showing the tart sweetness of red berries on the mid-palate. The thirst-quenching, harmonious finish gives way to sweet notes of grapefruit peel and fruit drops.

“ Food pairings :

Serving temperature: 10-12 °C. “Tentation” is simply an invitation to enjoy a convivial moment of drinking pleasure. It will be appreciated as an aperitif, on its own, or with charcuterie or petit fours. Excellent paired with seafood (shellfish, crustaceans and fish) or enjoyed with the sunny southern dishes of its origins, which complement it with a harmony of sensations and flavours (sardines, sea bass, pasta with pesto, marinated peppers, chicken tagine).