



❖ SOIL :

Clay-limestone soil

❖ GRAPE VARIETIES :

Niellucciu & Syrah

❖ VINEYARD MANAGEMENT :

Cordon pruning, 4,000 vines/ha. Ploughing. Organic farming

❖ HARVEST :

By machine, at night

❖ VINIFICATION :

Rosé obtained by direct pressure and minimum maceration to achieve a pale colour. Selection of the juice. Fermentation is activated with selected yeasts, suitable for organic wine production. Low temperature fermentation in the traditional manner. Each grape variety is fermented separately to optimise the aromatic potential.

❖ AGEING :

Ageing in tanks with stirring of the lees from the end of the fermentation.

❖ BOTTLING :

Estate-bottled

❖ TASTING NOTES :

Colour: Pale pink with bluish hints.

Nose: Aromas of white-fleshed fruits highlighted by the freshness of citrus fruit.

Palate: Full and round, a refreshing mix of fresh fruit varying from peach to small red fruit and finishing on subtle notes of pomelos.



“ Food pairings :

Serving temperature: 10-12°C

This wine is ideal to go with Mediterranean and Asian cuisine working well with their typical spices. Its freshness and tartness makes an excellent match with mixed salads and raw or cooked fish.

