



TERROIR
Hillsides of granitic arenas. Acidic and poor soils.

WINEMAKING:
Direct pressing upon reception to avoid any colour extraction from Sciaccarellu. Fermentation in temperature-controlled stainless-steel tanks.

THE 2024 VINTAGE:
The vine started its 2024 season well despite some weak wood in certain areas, a reminder of cicadelles damage. A cold rain at the end of May during flowering caused some fruit drop. The very hot and dry summer encouraged early and generous ripening. A rich and intense vintage with fruity, balanced wines thanks to our granitic terroirs. Manual harvest began on 21/08/2024.

GRAPE VARIETY:
100% Sciaccarellu

Cellaring: *Enjoy within the year*

Ageing: *Stainless-steel tank*

Serving: *8°-10°C*

Colour: *Pale yellow*

TASTING NOTES:
A UNIQUE BLANC DE NOIRS!
Pale yellow colour with subtle lychee reflections. An intense nose of yellow fruits and English candy. The palate is both fresh and gourmet, finishing with notes of pomelo zest.

