

TERROIR

Hillsides of granitic arenas. Acidic and poor soils.

WINEMAKING

4-6 hours maceration for Sciaccarello, then bleeding and cold settling (8°C) for 24-48h. Direct pneumatic pressing for the other varieties. Thermoregulated fermentation at 16°C for 3-4 weeks.

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 VARIETIES:

60% Sciaccarello, 30% Cinsault, 10% Nielluccio

Cellaring :
3 years

Ageing:
Stainless steel tank

Serving :
8°-10°C

Colour:
Light salmon

TASTING NOTES:

FRESH, GOURMET & AROMATIC ROSÉ.

Light, luminous salmon colour with silver reflections. An intense nose of fresh red berries (strawberry, raspberry), citrus (pomelo), and spices. Slight iodized note with aeration. Fresh, tonic attack with a delicious, tangy palate and long aromatic persistence.

