



TERROIR
Hillsides of granitic arenas. Acidic and poor soils.

WINEMAKING
Grapes received via conveyor, sorted on table. Fermentation in concrete tanks. 10-day maceration with daily pump-overs.

GRAPE VARIETIES:
Sciaccarello – Nielluccio – Carignan – Cinsault

Cellaring :
7 years

Ageing:
16 months in concrete tanks

Serving :
18°-20°C

Colour :
Ruby

THE 2022 VINTAGE:
Very long, hot summer beginning mid-May. Only 130 mm of rain from January to harvest. The storm of August 18 was beneficial to the earth but destructive for people. Yields limited but juice of great quality.
Manual harvest began on 24/08/2022.

TASTING NOTES:
A JUICY AND EASY-DRINKING WINE.
Intense ruby colour with bright, slightly brownish reflections. Nose of ripe red fruits and spices (myrtle). Joyful palate, gourmet, with a well-rounded body, soft tannins, and a generous fruity finish.

