



**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.

**GRAPE VARIETIES:**  
60% Sciaccarello, 30% Cinsault, 10% Nielluccio

**Cellaring :**  
3 years

**Ageing:**  
Stainless steel tank

**Serving :**  
8°-10°C

**Colour:**  
Light salmon

**THE 2025 VINTAGE:**  
2025 seemed blessed, perhaps thanks to Pope Francis's historic visit to Ajaccio: a beautiful winter, a rainy spring, and lovely grape clusters. But then, with the summer drought, our grapes awakened the wild boars' appetite. Like a scourge—and despite the fences—they feasted on the fruit of our labor. And while the arid conditions kept mildew in check, they also caused exceptionally early ripening. Thus, never in the estate's history had the harvest begun so early.

**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.

