



Rouge Frais

FRESH, FRUITY & FLORAL



TERROIR

Granite sandy slopes with acidic, nutrient-poor soils.

GRAPE VARIETIES:

Sciaccarello – 100%

WINEMAKING

Fermentation and vinification in stainless steel tanks, with a short maceration of a few hours using selected yeasts.

Cellaring :
Up to 3 years

Ageing:
Stainless steel tanks

Serving :
10°C-12°C

Colour :
Ruby

TASTING NOTES:

A RED WINE TO ENJOY WELL CHILLED !

With its bright, light ruby colour, this wine immediately charms with its brilliance and visual freshness. The nose is expressive and seductive, combining ripe fruit aromas with delicate floral notes, enhanced by hints of spice and subtle touches of English confectionery, adding irresistible gourmand appeal. On the palate, the attack is fresh and supple, delivering an immediate sensation of lightness. The mid-palate is generous and flavourful, driven by juicy fruit and beautiful balance. The finish is lively, tangy and fruity, extending the pleasure with great energy, while a slightly floral retro-nasal expression elegantly highlights the identity of the Sciaccarellu grape variety. A wine of finesse and elegance, both approachable and expressive, ideal for convivial moments.

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.



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Wine sales and tastings at the estate

Book your visit online at www.domaineperaldi.com