

# ELEGANTE

**SOI TYPE:** decomposed granite of Propriano Gulf slopes.

**GRAPE VARIETY:** 100% Grenache.

**WINEMAKING PROCESS:**

destemming and sorting, pre-fermentation cold maceration between 12-16°C, barrel fermentation with delicate cap-punching.

**AGING:** 9 months in a stainless steel vat that preserves the grape variety's purity.

**TASTING:** red cherry bright color, outstanding floral and fruity aromas, smooth tannins. This is a gorgeous and fine wine.

