

MYRTUS ROSÉ

SOIL TYPE: decomposed granite of Propriano Gulf slopes.

GRAPE VARIETY: 100% Sciaccarellu.

WINEMAKING PROCESS: destemming, strict sorting, pre-fermentation cold maceration between 12-16°C, gentle cap-punching, rosé de saignée.

AGING: 100% stainless steel vat.

TASTING: pronounced pink color, fruity and full-bodied on the palate. A real gastronomic, fantastically balanced wine.

