DOMAINE
COMTE ABBATUCCI

Biodynamic estate for over 20 years

Cuvée Faustine Vieilles Vignes, Rosé – IGP Ile de Beauté



Grape varieties: 100% Sciaccarello.

Degree: 13,5%.

Soil: Decaying granite arenas.

Vinification and maturing :
Direct pressing of the destemmed harvest. Static settling of the must for 24 to 48 hours. Alcoholic fermentation in thermo-regulated stainless steel vats. Fining if necessary and natural tartaric stabilisation by keeping cold. Sterile filtration at bottling if necessary.

Tasting : Rose petal colour.
Very subtle citrus and red fruit aromas with floral, spicy and juicy notes.
At first a fine and lively attack, the mid-palate then offers a silky and very supple texture, delicate and greedy with a dominant peach-apricot flavour, discreet and fine.

Suggestions :
Open 1 to 2 hours before tasting at 8-10°C.
To be enjoyed as an aperitif accompanied by a plate of cold meats.

BIODYVIN

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La Renaissance des Appellations