



DOMAINE
COMTE ABBATUCCI

Over 20 years in Biodynamic domain

Cuvée Dolce Rosso, vendange tardive – Vin de France

Grape varieties: 100% Aléatico.

Degree: 14%.

Soil: Granite arenas.

Vinification, ageing: Technical handling of the grapes varies according to the vintages, with either passerillage off the vine (in boxes), or late harvest. Gravity fed, destemmed according to the maturity of the stalk. Skin maceration and partial alcoholic fermentation in stainless-steel vat. Fermentation blocked through cold and the addition of sulphur. Racking and ageing in stainless-steel vats for several months. Filtration then bottling.

Tasting: Dark red colour with intense garnet highlights. A dessert wine par excellence. Heady, yet very aromatic, marked by aromas of muscats, rose petals and notes of cocoa.

Suggestions: Open at 16°C. This is the perfect wine to accompany chocolate desserts, or even red-fruit salads or sorbets.

