



DOMAINE  
COMTE ABBATUCCI

Over 20 years in Biodynamic domain

## Cuvée Valle di Nero, Rosé de gastronomie – Vin de France

Grape varieties: 100% Carcajolo Nero.

Degree: 11,5%.

Soil: Granite arenas.

### Vinification, ageing :

Whole-cluster or destemmed pressing. Static settling of must from 24 to 48 hours. Separation of the juices upon entonnage and spontaneous alcoholic fermentation in demi-muids. Aged under wood for 9 months. Racking and blending in stainless-steel vats before 3 months of ageing. Fining and filtration before bottling.

Tasting : A salmon-pink color. A subtle and complex nose: floral with notes of orange flowers and fruity with citrus aromas such as clementine. In the mouth, it is both supple and lively, revealed by aromas of white-fleshed fruit like peach and apricot, as well as an exotic aromatic touch, with notes of kumquat and lychee that transport us.

Suggestions : Open 1 hour before serving at 14–16°C. This gourmet rosé can be enjoyed during a cocktail buffet or a meal, perfectly paired with the clementine tripe from Le Frère restaurant.

