

Domaine Taliani

Rosé, Millésime 2023 IGP Pays d'OC

- Nos IGP Pays d'OC -

Grape Varieties:

100% Grenache noir 75cl

Winemaking:

The fruits, harvested early in the morning to keep their freshness, are destemmed; this is followed by pressing and settling in the cold, then the must is fermented at low temperature to develop the fermentation aromas.

Tasting:

Eye: pretty light pink clear salmon color

Nose: fruity with aromas of wood strawberries., with some hints of citrus fruit.

Fresh palate with lovely aromatic finish.

Food pairing:

As an aperitif, excellent with summer salads, skewers, Mediterranean cuisine, fish and vegetables.

Serve at 10 - 12 °C Cellaring: 1 - 2 years

