



## VAR ROSÉ

**Grape varietal:** 50% Grenache - 50% Cinsault

**Vineyards:** Located in Var region, Provence - 50 meters asl

**Denomination:** VAR I.G.P.

**Average age of the vines:** 40 years

**Soil:** Calcareous

**Harvest period:** Mid to end of August

**Vinification:** 100% direct pressing with short skin-contact maceration & controlled temperature fermentation.

### WINE FACTS

**Alcohol content:** 13% by vol.

**Sugar:** 3 grams per liter.

**Color:** Pale pink, delicate classical provence style.

**Aroma:** Bouquet of strawberries and white flowers. Reminiscent of grapefruit.

**Palate:** Succulent and creamy on the palate with excellent length and a mineral-fruity aftertaste.

**Food suggestions:** Aperitivo, pasta, salad, fish, grilled meat.

**Serving temperature:** Lightly chilled 12° C/ 53° F

Var is famous for its rosé wines made from classical Mediterranean varietals. 80% of the wine is pink!

This region of southeast France encloses the Bandol and Cotes de Provence appellation. The warm, sunny temperatures are often cooled by the Mistral breeze and the landscape is scrubby and dry for the most part. Roman introduced the viticulture 2600 years ago and name Provence: "nostra provincia", my province "The Provincia Romana". Provence is the oldest wine-producing region of France. Vines need a minimum of 1500 hours of sunshine to produce ripe fruit. Provence average 2800 hours per year. Var and Provence: lavenders, sunflowers, olive trees, vines, rosé, garrigue, St Tropez.