



HOSTELLERIE  
DES VINS DE ROGNES



## LITTLE DRESS

### IGP MEDITERRANEE

**Silver Medal : Mondial du Rosé 2016**

**Silver Medal : Concours Aix en Provence 2016**

**Type:** Still Rosé Wine.

**Grape Varieties:** Grenache, Merlot, Caladoc..

**Climate & Terrain:** The vines are grown on the hills well exposed to the sun and the soil is calcareous, sandy, clayey and rich with limestone. The area has low rainfall and frequent Mistral winds.

**Vinification:** The harvest takes place during September and October in the cool, early hours of the morning and the grapes are passed inside the exchanger harvest to be cooled. They are sent to a pneumatic press while protected against oxygen by nitrogen injection. Settling is for 1 week between temperatures of 32° and 39°F. and racking and fermentation with selected yeasts is for 15 days. The juice is blended, filtered and stabilized in stainless-steel vats allowing all impurities to filter down before bottling.

**Characteristics:** Delicate rosé color, fresh bouquet of little red fruits, well-balanced; subtle flavor of English candy.

**Wine & Food Pairing:** A perfect accompaniment to Grill mixed –Barbecue- Pizza, sea salad or alone to be shared with friends during the hot summers' days.

**Serving Suggestions:** Serve at temperatures of 8° to 10°C.

**Alcohol Cont.** 12.5 % vol.

**Net Cont.** 750ml.