

RIBBE ROSSE

ROSÉ - 2024



DPO
AOP Corse-Calvi

VINTAGE
2024

GRAPE VARIETIES
60 % Sciaccarellu, 30 % Niellucciu,
10 % Elegante

SOIL
Clay-loam alluvium and monzogranitic arenas

HARVEST
Hand-picked harvest from a plot selection

VINIFICATION
Direct pressing, cold pre-fermentation settling
Spontaneous fermentation in oak barrels and 25HL oak foudres

AGEING
Aged on fine lees in foudres and barrels for 4 months

SERVING TEMPERATURE
10 - 12 °C

PAIRING
Lightly grilled red mullet fillets, roasted white meats,
and spider crab

CERTIFICATION
Certified Organic by Ecocert
Grapes from Demeter-certified biodynamic agriculture