



Name of the Wine: TANIT

(Code: RS)

Color: Rose

Grapes: Niellucio and Calladoc

Soil: calcareous clay, ironstone

Harvest: picking and manual sorting

Vinification type: Direct pressing then settling for 24h then vinification at 18 degree

Malolactic fermentation is not affected.

Breeding: Stainless steel tanks

Optimal tasting: 2 to 3 years

Bottle: Vintage 75 cl

Cork: 44x24

Box: 12 & 6 bottles lying

14% VOL

Tasting: Salmon color, freshness and acidity well presented. Aroma of exotic fruit

Serving temperature: 8 to 12 °C

Gastronomic alliance: appetizers, salads, cheese...

Oenologist: Hisham Geagea