



**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