

Crazy

TROPEZ

White Wine



Appellation:

Protected Geographical Indication Mediterranean (IGP)

Grape Varieties:

Rolle 80% & Ugni Blanc 20%

Harvesting:

The grapes are harvested at their aromatic maturity.

Night-picked to preserve freshness and aromas.

Vinification:

Crushing and total destemming.

Gentle pressing of the grapes at low temperature.

Cold overnight settling.

Alcoholic fermentation in temperature controlled vats to preserve the aromas.

Wine with some natural residual sugar.

Tasting Notes:

Pale yellow colour with golden highlights. The nose is fresh and aromatic, with notes of exotic fruits and floral notes.

Delicious and indulgently fruity on the palate.

Notes of light spice linger on a soft and fresh finish.

Pairings:

Salads, Tapas, Fruits & Berries and Grilled Fish.

Serving Temperature: 8–10°C

Ageing: 2 Years

Available: 75cl – BiB 300cl.