



FAMILLE RAVOIRE

Depuis 1593



Funtanaccia - IGP Ile de Beauté Rosé 2024

IGP Ile de Beauté, France

Six centuries before J.C., the Greeks made the wine of Alalia (Aleria) one of their favorite drinks. In 35 B.C., Virgil already mentioned the qualities of the wine from Balagne. During the centuries of invasions and troubles that followed the fall of the Roman Empire, the vine survived while waiting for the return of peace... and of the winemakers.

PRESENTATION

Although belonging to the Mediterranean climate, Corsica has specific climatic features due to the presence of the sea, the mountains, and its latitude. Indeed, at first contact, Corsica appears as a "mountain in the sea" with 183 km in length and 2710 meters at its highest point, resulting in a rugged topography and vigorous relief.

TERROIR

Nature of the soil: silty-clayey

WINEMAKING

Early morning harvest before the first heat, followed by direct pressing and fermentation at low temperature to reveal the full aromatic potential.

VARIETALS

Niellucciu 40%, Sciacarellu 40%, Grenache noir 20%

TECHNICAL DATA

Residual Sugar: < 3 : heart emoji g/l

SERVING

Ideal serving temperature: between 10°C and 12°C.

TASTING

Very pale pink dress. Fine nose with notes of small red fruits and maquis with a slightly iodized perfume. Very refreshing mouth combining freshness and roundness.

FOOD PAIRINGS

Appetizers, salads, cold cuts, pasta with coppa.

