

AURA

## AURA ROSÉ

2024

### FOOD AND WINE PAIRING

Serve as an aperitif with toast of cod brandade. It will also accompany you throughout your meals: grilled tuna steak with herbs of Provence, seasonal vegetables (eggplant with parmesan, zucchini flan and tomato sauce...), fresh goat cheese, strawberry pie...

### GRAPE VARIETIES

Sciaccarello, Niellucio, Syrah.

### TERROIR

Stony calcareous-clavey soil.

### VINIFICATION

The harvest takes place by night to conserve the grapes freshness. A skin maceration is carried out before pressing in order to extract more flavor and color.

Fermentation at low temperature (15/17°C).

### TASTING

Attractive pale coral color. Luscious nose with aromas of wild berries. Well-balanced palate with freshness and substance.



Alc/vol 13%

10-12°C

2 years



Vallée du Rhône  
Terroirs d'Accueil