CACHET WINE

Domaine Petroni Rosé

Code PETR090

A beatifully refreshing and expressive wine, which is attracting some attention.

Tasting Notes:

This wine has a pale color with a rich, intense nose, floral aromas and fresh fruit, with a touch of minerality. The same complexity is found on the palate, where the wine is long-lingering and refreshing.



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Specification	
Vinification	Elaborated with a rigorous selection of grapes, this rosé benefits from a picking at the coolness of the night, to prevent oxidation phenomena. Fermentation takes place at low temperatures between 14 and 18 °C for 3 weeks.
ABV	12.5%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Corsica
Type	Rosé Wine
Grape Mix	Blend
Vintage	2025
Style	Dry
Body	Elegant, crisp and delicate
Producer	Cave d'Aleria
Producer Overview	The largest group of Corsican wine growers, these producers have been writing the history of Corsican wines since 1958. Driven by its values, its passion for quality, rooted in the lands of eastern Corsica with more than 1541 hectares of vineyards.
Closure Type	Cork
Food Matches	Salads, grilled fish, white or red grilled meats.
Press Comments	Grand Gold Medal - Vinalies internationales 2025. Jancisrobinson.com, 2023, 16/20: "Strawberries and sour cream. Dry, spicy fruit, guavas. Very slightly sea-spray salty. Robust acidity, well-integrated. A rosé with identity."