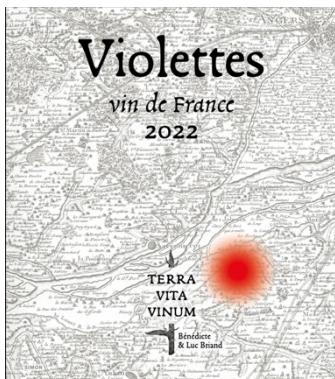


# technical sheet



## Range: Parcellaire VIOLETTES 2022 Vin de France (red)



**At Terra Vita Vinum, "we cultivate the vines with respect for biodiversity and do everything possible to produce terroir wines with the utmost transparency to deliver unique emotions".** Let's remember that our wines are as close as possible to what nature gives us. Each cuvée is therefore a unique work, never before made, and never again.

### Geology

Greenish-grey schist, sometimes purple, and silt on the plateaux with eolian reworking.

### Grape variety

Cabernet franc.

### Cultivation method

Our vines are cultivated in a traditional and selective manner. Soil maintenance is done mechanically without chemical weeding and our vines are protected using preparations made from natural products, in the respect of biodiversity. **It is for all these reasons that we do not buy grapes, we only vinify those that we grow.**

### Winemaking

Fermentation starts without additives (indigenous yeasts). This cuvée is the result of whole bunch maceration.

### Ageing

Aged in barrels and concrete eggs.

### Analysis after bottling (December 2023)

Sulfites: total = 31 mg/L

Alcohol: 13 % vol

### Tasting

Already carrying tertiary aromas, this profile perfectly illustrates the characteristics of a sunny Cabernet Franc. The aging remains discreet and the tannins very silky.

### Advice

Serve at 13°C. to enjoy between 16 and 17°C.

Cellaring: long.