



Casa Rossa Rosé

Maison Breban - IGP Ile de Beauté

Rosé, IGP Ile de Beauté



Niellucciu - 70%; Grenache - 30%

HISTORY

The Breban company is one of the last family owned company producing artisanal sparkling wines in the South of France. The House of Breban Wines ("Vins Breban") has been producing and supplying a wide range of wines of varying styles and aromas to restaurants and retail distributors since 1952. The grand-father, Raymond, started elaborating sparkling wine in his garage in 1942. He has then decided to add a full range of wines from Provence. Since that time, two generation have been managing the company with the same passion and philosophy for quality. Today, they are famous in France and all over the world for the quality of the wines of Provence and for their premium hand crafted sparkling wines.

VINEYARD

DOMAINE CASA ROSSA rosé wine has an original style, produced through the marriage of an international varietal with a typical Corsican grape (i.e., Grenache - 30%; Niellucciu - 70%). Grown on the Island of Beauty, a typical Mediterranean island, DOMAINE CASA ROSSA rosé belongs to a family of wines classified as « IGP Corsican wines ». Domain Casa Rossa depends on the cooperative Aghione which is located south of Corsica. The vineyard is situated on clay-limestone soil, shaded in places, with disparate silty clay areas, red sands, and pebbles. Local climatic conditions feature plenty of sunshine year round, moderated by its proximity to the sea and the island's principal mountain ranges.

WINEMAKING

At the Casa Rossa vineyard, each grape varietal is vinified separately, treated through a technique of cold liquid stabilization, and then subjected to temperature-controlled fermentation and standard aging processes.. /n

Tasting notes

The DOMAINE CASA ROSSA rosé wine is well structured, round, and fruity. It is pink in color with purple tints. Its complex nose conveys the aroma of red fruits with distinct spicy notes. On the palate, it is a balanced wine to be tasted with happiness and paired with lightly peppered turkey. This wine is linked to a strong, modern, and authentic Corsican identity.

Food pairing

DOMAINE CASA ROSSA rosé wine pairs well with tapas, salad niçoise, grilled meat, a lightly peppered turkey, or Corsican charcuterie. It should be served at a temperature of about 10°C.