



HISTORY

Aciana refers to the Gallo-Roman origins of the village of Sannes, whose name would be derived from a Latin name, Accus, Acius or Attius, owner of the land, and the suffix -ana (*villa*). Hence Aciana, which gave Assana in the 12th century, then Sannes from the 18th century. Another explanation gives its origin to the name Sannes with the Provençal root Sagno (*Celtic etymology or low Latin sania*), which is a variety of gladiola.

Aciana - Rosé MILLESIME 2018

TERROIR

Mediterranean soil at an altitude of more than 300 m, composed mainly of stony scree soil that promotes drainage and preserves heat.

Facing due South, the vineyard benefits from the Mistral which ensures the good health of the crops.

BLEND

Grenache Noir 85%, Vermentino 5%, Ugni Blanc 4%, Carignan 4%, Syrah 2%

AGE OF THE VINE

This wine comes from a selection of parcels of vines with an average age of 25 years.

CULTURAL METHODS

Conversion to organic farming (*since 2017*), pruning into double royalty cord, disbudding and pre-harvest sorting. Soil tillage (*ploughing*).

VINIFICATION

Harvest destemmed in its entirety. Traditional vinification in stainless steel vats with direct cold pressing.

TASTING

With a brilliant colour, it has a floral and fruity character on the nose. Powerful and distinguished, it has an exceptional balance on the palate, with a slightly spicy finish and a long finish. It is a wine that can be drunk as an aperitif or with a refined cuisine. It affirms the gastronomic identity of the great wines of the Luberon.

PAIRING

This delicate wine is ideal with light dishes, fish, soufflés and Asian cuisine.

BOTTLING

16/03/2019 (*production Millésime 2019 : 4 800 bottles 75cl*)