



DOMAINE DES
FÉRAUD

BLANC DE ROLLE 2021



AOP CÔTES DE PROVENCE



Concours Général Agricole à Paris: «Un bijou de technologie, élégant, fin, bel équilibre» Often overlooked, Rolle (Vermentino) produces well-balanced, aromatic wines with potential for ageing and evolution.

- | **VARIETIES** 100% Rolle / Vermentino
- | **VINIFICATION** in stainless steel tanks
- | **ALCOHOL** 12,5% Vol.
- | **RESIDUAL SUGAR** 0,2 g/l
- | **ACIDITY** 3,1 g/l
- | **SO2** T 90 mg/l
- | **BEST DRINKING** Serve at 9 ° ; Choose a tall glass to facilitate the perception of the aromas

WINE & TASTING

Rolle (Vermentino) is one of the most demanding and stand alone varieties of Mediterranean white wines. Vermentino wines will certainly receive more attention over the coming years. It is presumably a Malvasier variety which was firstly brought to Corsica from Madeira via Spain and thereafter, in the 14th century, from Spain to Liguria, Italy. The grape is called Vermentinu on Corsica and in Italian and on Sardinia it is called Vermentino. We do



Food and wine pairing suggestion: saffron risotto with crispy sea bass and asparagus

everything we can for our Rolle. Picking by hand, a vinification in whole bunches to enrich the range of aromas of the wines and a slow and gentle pressing under inert gas to protect the pressed juices from oxidation.

TASTING: The colour is brilliant, yellow with green reflections. The nose expresses itself with quite some power. Aromas of rose, lychee, and exotic fruits evolve towards notes of candied orange and brioche. The palate has volume. Peppery and exotic tones maintain a pleasant freshness. The finish is greedy, complex and well structured.

FOOD PAIRING

Do you like asparagus, often considered as „the enemy of wine“? Let yourself be seduced by our Blanc de Rolle! If asparagus, by its very rooty side, often has difficulty associating with a wine, the harmony with our Rolle and its beautiful minerality is surprising. Our Vermentino is also an ideal companion for fresh fish, shellfish, scallops, spaghetti vongole, risotto frutti di mare, or a salad from Nice. Elegant with veal, sublime with lemon chicken with fresh coriander, dried tomatoes and black olives. We suggest you to try our Blanc de Rolle with cheese from Sardinia. The world's most famous cheese from Sardinia is the Pecorino. Other popular cheeses from Sardinia are the Provolette (cow's milk) and the usually only short-ripened goat cheese Caprini. Great desserts to go with the Rolle are an almond tart with a delicate hint of lemon or orange flavor or simply a caramel chocolate with a crystalline hint of fleur de sel.