



FAMILLE
PIERRE USSEGLIO

CHATEAUNEUF-DU-PAPE

The Unique Sciaccarello



We work on different terroirs, sand, clay, and loamy

This diversity allows us to obtain a complex and balanced wine.

The grape varieties of our Unique Sciaccarello:



Sciaccarello: 100%



Our Unique Sciaccarello is made in the traditional way, the vines are young. The grapes are harvested manually, 100% destemmed. Vatting is followed by thermoregulation and lasts between 20 to 25 days.

The wine is aged in stainless steel vats for a period of 6 months then bottled in the spring.



The nose reveals notes of freshness and strawberries and cherries, the palate is intense with supple tannins. delicate and creamy.



Aperitif,
Cheeses,
barbecue



9 to 12°C



6
months of aging



Guard
1 year