



CHÂTEAU YSSOLE

# SIGNORE

IGP VAR



## TYPICALITY

intensity	★★★★☆
freshness	★★★★☆
length	★★★★☆

## GRAPES VARIETIES

Ugni 50%, Rolle 50%

## SERVICE

Serve chilled, 10-12°C.  
Young and up to 3 years old.



## SIGNATURE

delicate	citrus	iodine
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## AROMAS



## VINIFICATION

The juices are cold settled for 48 hours, then stabilized for 6 days before fermentation. They start in a temperature-controlled stainless steel vat, then are transferred to 228L barrels until the end of fermentation, without malolactic fermentation to preserve freshness.

## FOOD PAIRING

It pairs perfectly with cold starters, shellfish, and crustaceans, as well as dishes like grilled fish. Ideal as an aperitif.



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