



❖ SOIL :

Sandy loam soil lying over a hard layer of limestone, selection of parcels on slopes

❖ GRAPE VARIETIES :

Niellucciu

❖ VINEYARD MANAGEMENT :

Guyot pruning, 5,700 vines/ha, managed grass cover, sustainable agricultural practices.

❖ HARVEST :

Mechanical

❖ VINIFICATION :

Harvested mechanically at night. Traditional red vinification with cold pre-fermentation maceration and gentle extraction. Fermentation started with selected yeasts. Temperature-controlled alcoholic fermentation. 2 to 3 week vatting period. Running off. Pressing. Selection of the wines. Blending. Malolactic fermentation. Racking

❖ AGEING :

Ageing in concrete tanks. Filtration

❖ BOTTLING :

Estate-Bottled

❖ TASTING NOTES :

Colour: Crimson red

Nose: Typical of the Niellucciu grape variety, a blend of red and black fruit with spices and aromas of mountain scrubland! We can detect aromas of prunes and Morello cherries, along with a slightly leathery, rustic character.

Palate: It develops the elegant tannic structure of this old Corsican grape variety, wrapped in plump, ripe fruit. This is a delectable bottle of wine, full of character!



90pts  
JAMES  
SUCKLING

“ Food pairings :

Serving temperature: 16-18°C.

This wine, with its distinctive island character, calls for dishes that will do it justice. It will be perfect with a gorgeous piece of red meat or any kind of meat-in-sauce dish. It is a very nice potential match with game or wild boar, as well as being the ideal summer barbecue wine!

