

# DOMAINE TERRA VECCHIA WHITE - 2020 AOC - CORSE



# SOIL:

Clay-limestone soil

#### **♦**GRAPES VARIETIES :

100% vermentinu

## **\*VINEYARD MANAGEMENT:**

Guyot pruning, 3,333 vines/ha. Ploughing, sustainable agricultural practices. In conversion to organic farming.

### **♦**HARVEST:

By machine, at night

#### **\***VINIFICATION:

Direct pressing. Selection of the juices. Settling. Fermentation started with selected yeasts. Temperature-controlled alcoholic fermentation. Racking.

#### **AGEING:**

Aged in concrete tank on the fine lees with bâtonnage (stirring of the lees). Fining and filtration before bottling.

#### **❖**BOTTLING:

Estate-bottled

# **\***TASTING NOTES:

Colour: Pale yellow with green tints

Nose: Intense and delicate with lemon peel, melon and pear

notes.

Palate: Fine and balanced. The fruity and floral aromas and the lively acidity of this wine are superb. The finish is long with

lingering citrus and mineral notes.



Serving temperature: 10-12°C

This wine will pair beautifully with grilled sardines and other fish. Perfect on its own, as an aperitif, or with seafood and summer salads.