



❖ SOIL :

Clay-limestone soil

❖ GRAPE VARIETIES :

Niellucciu & Syrah

❖ VINEYARD MANAGEMENT :

Cordon pruning, 4,000 vines/ha. Ploughing, sustainable agricultural practices. In conversion to organic farming

❖ HARVEST :

By machine, at night

❖ VINIFICATION :

Harvested by machine at night. 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: Intense, fairly sustained pink hue

Nose: Notes of white and yellow-fleshed fruit (pears, peaches), raspberries, wild maquis scrubland flowers and violets.

Palate: Very fine and delicate, with lovely taut acidity which adds freshness. A basket of delicious fresh fruit and a lovely touch of grapefruit on the finish giving this wine precision and good length.

“ *Food pairings :*

Serving temperature: 10-12°C

This is the perfect wine for serving at a drinks and buffet dinner.

With its typical Corsican character, it is also an excellent companion with slightly spicy dishes, fish in a creamy sauce, or white meat.

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