

DOMAINE TERRA VECCHIA «U STORICU» - WHITE - 2019 AOP CORSE





✤SOIL : Clay-limestone soil

♦GRAPES VARIETIES :

100% vermentinu

✤VINEYARD MANAGEMENT :

Guyot pruning, 3,333 vines/ha. Ploughing. Organic farming.

✤HARVEST : By machine, at night

♦ VINIFICATION :

Light skin maceration before pressing to determine aromatic precursors. Selection of the best quality juice. Fermentation in the traditional manner.

♣AGEING :

Ageing in barrels with stirring of the lees from the end of the fermentation

✤BOTTLING :

Estate-bottled

✤TASTING NOTES :

Colour: White with green tints

Nose: White peach with touches of passion fruit and a mineral freshness.

Palate: Creamy, with an excellent balance between acidity and a mineral touch. A lovely mix of white-fleshed fruit and exotic fruit.

66 Food pairings :

Serving temperature: 10-12°C

A wine that goes perfectly with cooked seafood. Creamy with a mineral touch, it accompanies marvelously poultry and cheese.