



❖ SOIL :

Clay-limestone soil

❖ GRAPE VARIETIES :

100% Biancu Gentile

❖ VINEYARD MANAGEMENT :

Pruning: Guyot, 5,333 vines/ha. Ploughing of the soil.  
sustainable agricultural practices.

❖ HARVEST :

Mechanical

❖ VINIFICATION :

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

❖ AGEING :

Ageing in concrete tank on the fine lees with bâtonnage (stir-  
ring of the lees). Fining and filtration before bottling.

❖ BOTTLING :

Estate-Bottled

❖ TASTING NOTES :

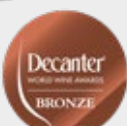
Colour: Light yellow with green tints

Nose: Very expressive, with predominating notes of citrus and  
passion fruit combined with a slight floral character.

Palate: Lively and perfectly-balanced on entry to the palate.  
Delicate on the mid-palate and revealing a certain richness. The  
aromatic notes found on the nose come through once more.  
Freshness underpinning the finish. The suitability of this old grape  
variety to our terroir is well illustrated by the perfect balance of  
this wine.



92pts  
JAMES  
SUCKLING



“ Food pairings :

Serving temperature : 10-12°C

Ideal as an aperitif, this wine will also pair nicely with a platter of seafood or grilled fish and is surprisingly good with Corsican mountain cheeses.

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