



❖ SOIL :

Clay-limestone soil

❖ GRAPE VARIETIES :

100% Vermentinu

❖ VINEYARD MANAGEMENT :

Guyot pruning, 3,333 vines/ha, removal of unwanted vine shoots, leaf and cluster thinning. Ploughing. Organic farming

❖ HARVEST :

By hand

❖ VINIFICATION :

Harvested by hand in the early hours of the morning. 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

Nose: An explosion of aromas and freshness! Intense notes of tropical fruit and maquis flowers, underpinned by a raft of citrus aromas (citron, lemon, mandarins). The nose reveals the maturity and freshness of the microclimate.

Palate: Remarkable mouthfeel, with a fat, velvety texture and refreshingly taut acidity. Delicious flavours combine with a fine character to create an elegant, complex wine which offers drinking enjoyment and the aromatic expression of a great Vermentinu wine.



“ Food pairings :

Serving temperature: 10-12°C

This very distinguished wine pairs with a wide range of dishes. It can be enjoyed throughout a meal, from the aperitif through to the dessert (particularly if you plump for a lemon meringue pie!). It complements a large variety of dishes: seafood, grilled fish with vegetables or in a creamy sauce, poultry, soup “au Brocciu” (Corsican cheese), Mediterranean dishes and summer salads. It also goes every well with pasta with prawns or pasta with pesto

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