



❖ SOIL :

Clay-limestone soil

❖ GRAPE VARIETIES :

Niellucci & Syrah

❖ VINEYARD MANAGEMENT :

Cordon pruning, 4,000 vines/ha. Ploughing. Organic farming

❖ HARVEST :

By hand

❖ VINIFICATION :

Harvested by hand 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: Light raspberry pink

Nose: Releases lovely notes of red fruit (raspberries and strawberries), citrus (grapefruit, mandarins) and fruit drops..

Palate: The wine is very elegant, balanced and fresh. Clean and supple on entry to the palate with a taut, unctuous character and a slight sweetness. Overall, it is a refreshing and harmonious wine, in which the fruit and the purity come together perfectly and lead into a long-lingering, acidulous finish.

“ Food pairings :

Serving temperature: 10-12°C

For a great food-wine match, try this wine with raw fish, such as sushi or sashimi, or pair it with winged shrimps or seafood dishes which are a bit more spicy, such as paella. You could even go for a 100% Corsican match and enjoy it with roast kid with vegetables. It is also, of course, the ideal companion for the perfect aperitif!

”