

Domaine Terra Vecchia «U Salvaticu» - white - 2018 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.