

DOMAINE PETRONI

AOP Corse Rosé

Story

The Domain Petroni vineyard covers 100ha and has been growing next to the lake Diana since 1885. It is an idyllic location on the East coast of Corsica, drenched in sunlight, overlooking the tranquillity of the Mediterranean Sea and has all of the natural qualities needed for an exceptional wine.

It is now run by the Ramazotti brothers. Its beautiful white stone building is symbolic of the tradition, natural produce and respect for the environment that prevail at the domain.

Grape varieties

Sciaccarellu 45%, Grenache 40%, Niellucciu 15%

Terroir

The soil around Aléria is characterized by its clay sediments left over by the evaporation of the Miocene sea (5 Ma).

Winemaking

Average age of vines : 25 years

This rosé is made from carefully selected grapes which are picked during the coolness of the night to prevent oxydation. Fermentation takes place at low temperatures of 14-18°C and lasts 3 weeks.

Tasting notes

Pale in colour, the wine is rich and intense on the nose, displaying floral and fresh fruit aromas and a touch of minerality.

The same complexity is found on the palate, where the wine is long-lingering and refreshing.

Food pairing suggestions

Enjoy with antipasti, Mediterranean dishes like stuffed aubergines and courgettes, sushi, fish curries.

Serve at 12°C

Accolade

88 pts Wine Spectator – 2015 vintage

« Stony and brisk, with integrated acidity carrying the white cherry, white peach and bergamot notes. The lovely, unadorned finish leaves a mouthwatering feel. »

