

# DOMAINE PETRONI

## AOP Corse

### 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 tranquility 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 traditional, natural produce and the respect for the environment that prevails at the estate.



### Grape varieties

100% Vermentinu

### Terroir

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

### Winemaking

Average age of vines : 25 years

Mechanical and manual harvest during the night. Skin contact and direct pressing. Fermentation in tank at low temperature (14-18°C) for 3 weeks. Maturation in tanks for 6 months.

### Tasting notes

It has a golden colour with greenish glints and is expressive on the nose offering a mixture of white fruits such as peach and notes of white flowers.

Lively on entry to the palate, showing good balance with a pleasing minerality, white fruit flavours and a long, ripe finish.

Serve at 12°C - Ageing potential 2 years.

### Accolades

**90pts Wine Enthusiast – 2016 vintage**

**89pts Wine Spectator - 2014 vintage**

