

DOMAINE PETRONI AOP CORSE ROUGE



Niellucciu (an ancient clone of Sangiovese,) Syrah and Grenache. This red wine has a ruby hue with violet hints. On the nose, the wine offers aromas of strawberries, blackcurrant and raspberries as well as delicate spice and a light minerality. It is supple on entry to the palate with red fruit flavors and subtle roasted notes. The finish is ample with silky tannins and good length. Perfect with grilled red meat, pizza and sheep's milk cheese. Serve slightly chilled.

Domaine Petroni overlooks the Mediterranean on the east coast of Corsica near Lake Diane, where the local aquaculture produces gorgeous oysters and mussels. The soil around Aléria is characterized by its decomposed granitic sand and clay sediments left over by the evaporation of the Miocene sea. The vines have an average age of 25 years. Made from carefully selected grapes which are picked during the coolness of the night to prevent oxidation. Traditional, long fermentation (20 days) in concrete vats. 12 months maturation in stainless steel tanks.

The Domain Petroni vineyard, surrounded by the Corsican mountains to the west and the Mediterranean to the east, was created in 1885 and covers 247 acres. It is an idyllic location, drenched in sunlight, overlooking the tranquility of the Mediterranean Sea and has all of the natural qualities needed for an exceptional wine. It is currently operated by brothers Jacques and Francois Ramazotti. Its beautiful white stone building is symbolic of the tradition, natural production and respect for the environment that prevail at the domain.

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Tasting Note:

DOMAINE PETRONI AOP CORSE ROUGE

Niellucciu (an ancient clone of Sangiovese,) Syrah & Grenache. Aromas of strawberry, blackcurrant & raspberry with delicate spice & a light minerality; flavors of red fruit with subtle roasted notes; supple; ample finish with silky tannins & good length.

Shelf Talker:

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