DOMAINE PETRONI AOP CORSE ROSÉ



Sciaccarellu, Grenache and Niellucciu (an ancient clone of Sangiovese). Pale in color, the wine is rich and intense on the nose, displaying floral and fresh fruit aromas with a touch of minerality. The same complexity is found on the palate, where the wine is long- lingering and refreshing. Enjoy with antipasti, Mediterranean dishes like stuffed eggplant and zucchini, sushi and fish curries. 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. Fermentation takes place at low temperatures of 57-64°F and lasts 3 weeks.

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:

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Sciaccarellu, Grenache & Niellucciu (an ancient clone of Sangiovese). Rich & intense floral & fresh fruit aromas & flavors with a touch of minerality; complex; lingering & refreshing.

Shelf Talker:

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