

DOMAINE PETRONI AOP CORSE BLANC



100% Vermentino. Pale honeysuckle yellow color. Aromas of white peach, pear, sweet lemon, and white flowers. Balanced, lively palate with zesty minerality, fresh acidity, and flavors of white fruits. Starts out gentle and pretty; the finish is long, crisp, and clean. Serve chilled. Perfect with all manner of seafood. Great with pasta dishes, salads, and marinated grilled tofu.

Domaine Petroni overlooks the Mediterranean on the east coast of Corsica, France 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. Skin contact and direct pressing. Fermentation in tank at low temperatures for 3 weeks. Maturation in tanks for 6 months. The Domain Petroni vineyard, surrounded by the Corsican 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 prevails at the domain.

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Tasting Note:

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Shelf Talker:

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