

Story

Since 1885, the Petroni estate has had its roots on the banks of the Diana pond. Here lies an extraordinary vineyard combining an exceptional terroir and the sea spray giving its wines all their character. No less than 130 ha are spread out today in the heart of the appellation Vin de Corse.

Since 2008, the Ramazotti brothers, animated by the values of authenticity, of working the land and creating exceptional wines, run the estate. A word of order to transmit this passion to the new generation, a bet held with Hugo Ramazotti who wishes to preserve the identity of the vineyard and the island by joining in an eco-responsible step.

Farming philosophy : Sustainable (certified HVE 3 since 2020)

Vineyard Information

Grape varieties : 100% Vermentinu

Plot size : 10 ha (25 acres)

Average age of the vines : 20-25 years

Facing : on hillsides with multiple orientation

Elevation : sea level

Soils : silty clay limestone

FARMING PRACTICES

- Training method : Guyot
- No herbicides
- Grass every 2 rows
- Sustainable farming

Winemaking

- Mechanical harvest by night / Destemmed
- Pneumatic press
- Cold pre fermentation : 7 days
- Fermentation : Temperature-controlled stainless-steel tank / 21 days
- No malolactic fermentation
- Aging : 6 months in stainless steel tanks
- Fined : Yes
- Filtration : Yes
- Vegan : Yes

Tasting notes

Very expressive nose, a mix of white fruits, such as peach, and notes of exotic fruits like mango. On the palate, its liveliness on the attack and its balance complement a good minerality supported by notes of exotic fruits, a full and long finish.



Press ratings

90 pts Decanter WWA 23 – 2022 vintage

89 pts Jeb Dunnuck – 2021 vintage

89 pts Decanter – 2021 vintage

89 pts Wine Enthusiast – 2020 vintage