

Domaine Santa Giulietta

AOP Corse

Corsica

Story

The Santa Giulietta estate has belonged to the Stefani family for several generations.

Located on the plateau of Pianiccia, in the Eastern plain of Corsica, the 75ha property, planted on a soil consisting mainly of red clay and gravels, benefits from a climate and sun exposure that are optimal for the good maturity of the grapes : hot windy Summer days and cool nights thanks to the proximity of the mountains.

Grape varieties

Niellucciu, Sciaccarellu, Grenache

Average age of the vines : 20 yo

Terroir

Soils of red clay and limestone from the Pianiccia plateau

Winemaking

The grapes are harvested in the morning to protect the freshness and avoid oxydation. Draining of juices and refrigeration at 46°F. Short maceration at low temperature, fermentation at 59°F in stainless steel tanks.

Tasting notes

Color : beautiful bright pink with copper highlights.

Nose : fresh and intense, with aromas of red fruit and spicy notes

Palate : Bright, crisp and fruity.. A wine of thirst and fun !

Pairing suggestions

Taste this wine alone as an aperitif, with grilled white meat, but also with skewers of scallops with chorizo.

Serve chilled 50/54°F

