

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, Grenache, Syrah

Average age of the vines : 15-20 yo

Terroir

Soils of red clay and limestone

Winemaking

Fermentation for 10 to 12 days in temperature controlled concrete tanks.

No aging in oak.

Tasting notes

Color : ruby

Nose : notes of red fruits and spices.

Palate : Round and smooth, dominated by ripe fruits. The finish is soft and elegant.

Pairing suggestions

Great with cold appetizers such as charcuterie, dips, but also with grilled and barbecued meat and vegetables (roasted peppers, aubergines, zucchini, etc.) and strong goat cheese.

Serve at room temperature

