

# DOMAINE SANTA GIULIETTA

## CORSE

### Story

Domaine Santa Giulietta has belonged to the Stefani family since 1870. Today, Christian Orsucci, the mayor of Tallone, runs this 75 hectares-property, located on the plateau of Pianiccia (on the Eastern plain of Corsica).

There, the vineyard 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.

Farming philosophy : Sustainable (certified HVE 3 since 2021)

### Vineyard Information

Grape varieties : 100% Vermentinu

Plot size : 35ha (86 acres)

Average age of the vines : 20-25 years

East/West facing

Elevation : sea level

Soils : clayey and stony (red soils)

#### FARMING PRACTICES

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

### Winemaking

- Mechanical harvest by night / Destemmed
- Pneumatic press
- Cold Settling at 46°F
- 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

The nose expresses floral and fresh notes. The taste is aromatic and powerful with a nice touch of acidity on the finish. A Vermentinu with a strong personality.



### Press ratings

90 pts "Editor's Choice" Wine Enthusiast – 2018 vintage