

Story

Located in the town of Aghione, on the Costa Serena, the Vetriccie estate bought by the Barcelo family in 1966 expresses all the attributes of a premium Corsican wine. It spreads over 120 hectares in the heart of the appellation AOP Vin de Corse. The well-orientated soils are located between sea and mountain. The harmonious blend of international and native varieties on this recognized terroir makes elegant and flavoured wines with strong potential. Daniel Barcelo, the current owner, strengthened by his wine experience in the new world, has resolutely committed himself to a viticulture in harmony with the Corsican nature.

Farming philosophy : Sustainable (certified HVE 3 since 2021)

Vineyard Information

Grape varieties : 100% Vermentinu
Plot size : 4 ha (39 acres)
Average age of the vines : 20-25 years
East/West facing
Elevation : see level
Soils : silty clay

FARMING PRACTICES

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

Winemaking

- Mechanical harvest by night / Destemmed
- Pneumatic press
- Cold settling : 7 days
- Fermentation : Temperature controlled stainless steel tank / 21 days – No malolactic fermentation
- Aging : 4 months in stainless steel tanks
- Fined : Yes
- Filtration : Yes
- Vegan : Yes

Tasting notes

This is a fresh, citrus-driven wine, with crisp acidity and a fine balance between lemon fruitiness, tension and vibrant acidity. The wine is ready to drink but does have the potential to age further.



Press ratings

90pts « Editor's choice » Wine Enthusiast – 2019 vintage