

DOMAINE PETRONI

AOP CORSE

CORSICA

Story

The Petroni is a 100ha-single vineyard, growing next to the lake Diana since 1885. It is an idyllic location on the East coast of Corsica, drenched in sunlight, overlooking the tranquillity of the Mediterranean Sea and has all of the natural qualities needed for an exceptional wine.

It is now run by the Ramazotti brothers. Its beautiful white stone building (pictured on the label) is the symbol of this estate where tradition, work of the land and respect of the environment prevail.

Grape varieties

50% Niellucciu, 35% Syrah, 15% Grenache
Average age of the vines : 25 yo

Terroir

The soil is characterized by its sand and clay sediments left over by the evaporation of the Miocene sea (5 Ma).

Winemaking

Traditional, long fermentation (20 days) in concrete vats. 12 months.
No aging in oak

Tasting notes

Color : ruby red with purple hues
Nose : aromas of red fruit (strawberries, blackcurrant and raspberries) as well as delicate spice and a light minerality.
Palate : supple on entry with red fruit flavors and subtle roasted notes. The finish is full with silky tannins and good length.

Pairing Suggestions

Perfect with grilled red meat, pizza and sheep's milk cheese.
Serve between 60 and 64°F
Ageing potential 5 years



Press ratings

89 pts Wine Spectator - 2018 vintage
94 pts Jeb Dunnock - 2016 vintage
90 pts Wine Spectator - 2015 vintage