

DOMAINE VETRICCIE

IGP Ile de Beauté

Story

Located on the town of Aghione, on the Costa Serena, the VetriccIE estate bought by the Barcelo family in 1966, expresses all of the attributes of a premium Corsican wine. It now spreads over 120ha in the heart of the appellation AOP Vin de Corse. The vineyards are located between sea and mountain. The harmonious blend of continental and native varieties on this specific terroir give elegant and flavourful wines with strong potential.

VetriccIE, the Corsican wicker that grows near the vineyards is a symbol of their unspoiled nature. Daniel Barcelo, the current owner, is firmly committed to a viticulture that respects Corsican nature.



Grape varieties

50% Vermentinu, 50% Chardonnay

Terroir

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

Winemaking

Grapes are picked at night at low temperatures in order to preserve their aromas and avoid oxidation.

Juices are drained off and refrigerated at 8°C before direct pressing. Settling in double-jacketed steel vats. Fermented at 16°C to preserve aromas.

Maturation for 6 months in tanks.

Tasting notes

Pale straw colour with green tinges. The wine is mineral and rich with citrus aromas on the nose. Lively as it hits the palate, it develops into a rich, smooth and unctuous mouthfeel. This wine has a big personality.

Food pairing suggestions

Can be enjoyed as an aperitif but also goes well with salads, seafood, shellfish and fish 'à la plancha' and goats cheese.

Serve at 10-12°C - Ageing potential 2 years.

