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 years

Terroir
Schist, limestone and clay

Winemaking
Fermentation of the harvest during 10 to 12 days in temperature controlled tanks. First racking at the end of the alcoholic fermentation, second racking after the malolactic fermentation.

Tasting notes
The colour is ruby, the nose shows notes of red fruits and spices. Round and smooth mouth dominated by ripe fruits. The finish is soft and elegant. At maturity in 2 to 3 years.

Food 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: 17/18°C