Domaine 'ALZIPRATU

Pumonte Rouge AOP Corse Calvi 2019

AVAILABLE ALL STATES

CORSICA, FRANCE

WINEMAKERS PIERRE & MARC ANDRIA ACQUAVIVA



Located 8km from Calvi in Balagne, in the north-west of the island of Corsica, the wine domaine was created in the 1960's by Baron Henry Louis de La Grange, owner of the Convent of Alzipratu. The domaine was run by Maurice Acquaviva before being taken over by his son Pierre and his wife Cécilia, who today are joined by son Marc Andria.

The 40 hectare vineyard is composed of several south-facing parcels and is split into two different parts. The first is located north of the convent, near to Zilia, and the second is situated 10 km west of the village of Calenzana, in the upper Figarella valley. The Alzipratu vineyards are planted primarily to traditional Corsican varieties, and lie at the foothills of Monte Grossu (the peak of which is 1950 m.a.s.l.); and just a few minutes from the coast. As a result, the vines benefit from sharply contrasting climatic influences due to their proximity to both the sea and the mountains.

Vineyard source: The grapes are selected from parcels planted in deep, arid soils which ensure optimum maturity covering 4 hectares of old vines.

Blend: 40% Niellucciu, 40% Sciacarellu, 10% Minustellu (graciano) and 10% Aleatico.

Winemaking: The grapes are fully de-stemmed and wild fermented in temperature controlled stainless steel tanks with 15 days of maceration. The wine is aged in truncated cone shaped tanks (60%) and in barrel (40%) for 12 months.

Tasting note: The Pumonte Rouge is pale ruby in colour. Very distinctive in style, characterised by red fruit (pomegranate) aromas and scrubland herbal notes. The palate is rich and ample, well-structured yet with velvety smooth tannins. A very distinctive wine.

Service: A perfect accompaniment to local specialities such as wild boar and myrtle, veal and ham meatballs or stuffed eggplant with sheep or goats milk cheese.

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