Domaine 'ALZIPRATU

Pumonte Blanc 2020

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 grown in 2 parcels covering 3 hectares.

Blend: Vermentinu 100%.

Winemaking: The grapes were harvested at optimum ripeness levels in the first week of September. After 3 weeks of fermentation, the wine is stirred daily to increase contact with the lees.

Tasting note: Pale yellow in straw, the Pumonte Blanc offers intense aromas of white peach and citrus fruits. The palate is rich and oily but with dynamic acidity which literally dances on your palate. The finish is long, and saline, delicately bitter, characteristic of vermentinu grown in Alzipratu's Corsican terroir.

Service: Serve lightly chilled with fresh prawns or langoustines (crayfish); Corsican chicken; or Cannelloni Brocciu (Brocciu is a local cheese made from sheep or goat's milk).

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