

Domaine 'ALZIPRATU



domaine alzipratu

2024

FIUMESECCU BLANC

VARIETAL

95% vermentinu & 5% biancu gentile (white grenache).

REGION & VINEYARD

Corsica, France. The grapes are grown in 2 different parcels across 3 hectares of land and the vines are aged between 8 and 12 years.

VINIFICATION

The grapes are pressed and settled at cold temperatures. Fermentation lasts for between 15 and 25 days in stainless steel tanks.

MATURATION

The wine is aged on its lees and racked twice before being bottled in the Alzipratu cellars between 5 to 8 months following the harvest.

TASTING NOTE

The Fiumeseccu Blanc is pale straw in colour. The bouquet is characterised by floral notes, apple and almond. The palate is one of vibrancy and crisp acidity on a quite saline, mineral base. Totally moreish!

SERVICE

Serve lightly chilled with an octopus salad, alternatively with fresh prawns or Corsican Omelette (with fresh herbs and goat's milk cheese).

+ www.domaine-alzipratu.com

+ [instagram/domainealzipratu](https://www.instagram.com/domainealzipratu)

red+white