



DOMAINE
COMTE ABBATUCCI

Over 20 years in Biodynamic domain

Cuvée Ministre Impérial, Rouge – Vin de France

Grape varieties : Morescola, Morescono, Aleatico, Carcajolo Nero, Montanaccia, Sciaccarello and Nielluccio.

Degree : 14,5%.

Soil : Granite Arenas.

Vinification, ageing : Received through gravity from destemmed and not crushed grapes. Skin maceration in thermo-regulated truncated cones and vatting for about 1 month with daily punch-down and pumping over. Spontaneous fermentation under wood. Dewatering and pressing of the marc, separation of the juices at entonnage and ageing in half barrels for 12 months.

Racking and blending in stainless steel tanks, ageing for 6 months before clarifying filtration and bottling.

Tasting : Intense garnet red with reflections. The nose is powerful and complex, evoking the scents of Corsica with touches of ripe red fruits, tart (gooseberry and blackcurrant), as well as subtler aromatic plant (myrtle) aromas. The palate is ample with a beautiful length, finely wooded. The characteristic mineral note of the estate is found there. The tannins are elegant, the aftertaste is complex with a persistent aroma supported by ripe fruit notes.

Suggestions : Open 1 hour before serving at 16°C. This wine will pair well with a stuffed lamb shoulder with candied clementines.

