DOMAINE
COMTE ABBATUCCI

Biodynamic estate for over 20 years

Cuvée Faustine Vieilles Vignes, Red – IGP Ile de Beauté



Grape Varieties : 30% Nielluccio, 70% Sciaccarello.

Degree : 14.5%.

Soil : Decaying granite arenas.

Vinification and maturing :
Gravity reception, harvest not crushed.
In concrete vats, destemming and skin maceration for 40 days with natural yeast strains. Maturing in stainless steel tanks and light filtration before bottling.

Tasting notes : Cherry colour with ruby glints.
Complex, red and small black fruits
dominated by aromas of wild berries,fine notes of pepper and spices. A beautiful aromatic palette with beautiful tannins.
and a lovely intense fruit finish.

Suggestions :
Open 1 hour before, serve at 14-16°C.
Ideal with grilled meats, cold meats and sausages.
and Corsican cheeses.

BIODYVIN

demeter

La Renaissance des Appellations