



DOMAINE  
COMTE ABBATUCCI

Over 20 years in Biodynamic domain.

## Cuvée Monte Bianco, Rouge – Vin de France

Grape varieties: 100% Sciaccarello.

Degree: 15%.

Soil: Granite arena

Vinification, ageing: Gravity fed, destemmed and not crushed.

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 demi-muid for 12 months. Extraction and assembly in stainless-steel vats, ageing for 6 months before clarifying filtration and then bottling.

Tasting: Light red colour with ruby highlights.

The nose is powerful and intense, evoking touches of red fruit such as strawberries and cherries, as well as scents of Corsican maquis plants (myrtle). The slightly toasted palate is smooth and fruity, with the organoleptic characteristics described on the nose. The tannins are fine and silky, with a gourmet finish and fresh red fruit notes.

Suggestions: Open 1 hour before, serve at 14-16°C. Ideal to enjoy with grilled red mullet fillets with tapenade or with Poulet Tikka Marsala.

