



Over 20 years in Biodynamic domain.

Cuvée Faustine Vieilles Vignes, Rouge – Vin de France

Grape varieties : 30% Nielluccio, 70% Sciaccarello.

Degree : 14,5%.

Soil : Granite arena

Vinification, ageing :

Gravity fed, destemmed and not crushed.

Skin maceration in concrete vats and vatting for about 1 month with daily pumping over.

Spontaneous fermentation.

Dewatering and pressing of the marc, separation of the juices before ageing in a stainless-steel vat for 6 months.

Blending, racking and clarifying filtration before bottling.

Tasting :

Cherry colour and ruby highlights. Nose with notes of red fruits and aromas of wild berries(myrtle), pepper and spices.

A complex aromatic palette on the palate with fine, silky tannins for an intense fruity finish.

Suggestions :

Open 1 hour before serving at 14–16°C.

Ideal with grilled meats, cold cuts and Corsican cheeses.

