DOMAINE
COMTE ABBATUCCI

Biodynamic estate for over 20 years

Cuvée Faustine Vieilles Vignes, White – IGP Ile de Beauté



Grape varieties: 100% Vermentino.

Degree: 13.5%.

Soil: Decaying granite arenas.

Vinification and maturing :
Direct pressing of the whole harvest. Static settling of the must for 24 to 48 hours. Alcoholic fermentation in thermo-regulated stainless steel vats.
Maturing on fine lees for 6 months. Fining if necessary and natural tartaric stabilization by keeping cold. Sterile filtration and bottling.

Tasting : Pale yellow colour with golden tints.
Fresh and aromatic, with white flower fragrances and a hint of aniseed.Fat on the palate with a progressive evolution and aromatic perception and a mineral touch on the finish.

Food suggestion:
Open 1 hour before tasting at 8-10°C.
To be enjoyed as an aperitif or with fish or shellfish or even with cheese.

CERTIFIÉ AB AGRICULTURE BIOLOGIQUE

BIODYVIN

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La Renaissance des Appellations