



Gold Medal at the International Wine Competition
Silver Medal at the Brussels World Wine Competition
Bronze Medal at the Regional Corsican Wine Competition (Fiera di u Vinu)



TERROIR
Hillsides of granitic arenas. Acidic and poor soils.

WINEMAKING
Sorting table, direct pneumatic pressing, 20% with skin-contact maceration. Cold settling and fermentation in temperature-controlled stainless-steel tanks (18-20°C).

THE 2025 VINTAGE:
2025 seemed blessed, perhaps thanks to Pope Francis's historic visit to Ajaccio: a beautiful winter, a rainy spring, and lovely grape clusters. But then, with the summer drought, our grapes awakened the wild boars' appetite. Like a scourge—and despite the fences—they feasted on the fruit of our labor. And while the arid conditions kept mildew in check, they also caused exceptionally early ripening. Thus, never in the estate's history had the harvest begun so early.

GRAPE VARIETIES:
100% Vermentino

Cellaring:
3 years

Ageing:
Stainless steel tank

Serving:
10°- 12°C

Colour:
Pale yellow

TASTING NOTES:
A FRESH AND MINERAL WHITE WINE.
Shiny pale yellow colour with green-silver reflections.
The nose opens with juicy pear and fresh almond, followed by mineral and floral notes (orange blossom, acacia).
The palate is fleshy and ample yet lively and refreshing thanks to the wine's minerality.

