

# VERMENTINO I MANDORLI

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**Grape variety:** Vermentino, a Corsica Island biotype

**Soil:** Clay 70%, sand, silt, schistose type skeleton

**Exposure:** To the north, the vineyards are entirely surrounded by the Mediterranean scrub. A small parcel of the same clone faces south, together with the Cabernets, overlooking the sea.

**Bottles produced:** 2600

**Vinification and ageing:** The parcel facing north is harvested and vinified on its own skins in Tava amphora.

The parcel facing south is harvested and pressed after a few days of skin contact and moved to an amphora to fill its twin parcel. The wine stays in contact with the skins in Tava amphora for 3 months and is then drawn off around Christmas.

The refinement proceeds for 6 months in amphora, and then in the bottle.

**Tasting notes:** Straw yellow, with golden reflections. The nose is expressed with hints of white pulp fruits, camomille and notes of wild herbs. On the palate it reveals a pleasant freshness, savory and excellent balance.