

# DOMAINE VETTRICIE AOC CORSE ROSÉ

## WINEMAKER

Daniel Barcelo

## WINE REGION

Corsica



**STORY** Corsica is an island in the Mediterranean Sea. Although it is closer to Italy, it has been under French rule since 1769. Vettricie is the local wicker that grows widely around the vineyards of Corsica. This estate is located in the town of Aghione, on the Costa Serena. The vineyards are owned since 1966 by the Barcelo Family. Daniel Barcelo -after making wine in several new world wine countries- came back to the family estate. Daniel also established a wine estate in New-Mexico where he married an American woman before returning back to Corsica.

**VINEYARD** The Costa Serena, also called Oriental coast is located on the Eastern part of the island on a valley floor, ideally tucked between mountains and sea. The vineyards oriented South-East are subject to long sunny days, cool down by strong maritimes influences. The soil is diverse from schiste and gneiss on the foothills to clay, silt and loam on the valley floor. Like many new generation winemakers, Daniel Barcelo is dedicated to protect the natural beauty of Corsica, and he converted the estate to sustainable practices.

**VINIFICATION** The grapes are mechanically harvested early in the morning, refrigerated at 40F then quickly pressed in order to obtain a clear pink color. The difference with the IGP is a short maceration before bottling (3-5 months), a selection of only indigenous varieties and a lower yields of 50HL/Ha on average. Vineyards are on average 20 to 25 years old. Cold fermentation and bottled after pressing. The soils are clay and loam.

**TASTING NOTES** The Nielluciu (Sangiovese in Corsica) gives the dark color, the Sciacarellu (Pollera Nera in Corsica) brings crispiness as the Grenache gives the fruitiness. Light pink almost clear with floral aromas like cranberry, blackberry and blackcurrant. Soft attack to the palate with generous fruit, explosion of berries to a lingering finish.

**FOOD PAIRING** Seafood appetizers, snapper a la plancha, grilled prawns, or even merguez sausage. Best served at 47-48F.

## QUICK FACTS

### VARIETY

50% Nielluciu  
35% Sciacarellu  
15% Grenache

### PRODUCTION

5 000 cases

### AGING

Stainless steel tanks

### FARMING

Conventional agriculture

### UPC

32-68950-00415-9

### OTHER WINES FROM THIS ESTATE

Terra Corsa

