

Stecaja Blanc

Clos de NICROSI

LOCALITY: FRANCE – Corsica

APPELLATION: Coteaux du Cap Corse

GRAPE VARIETY: 100% Vermentino

WINEMAKER: Jean-Noël Luigi

VINEYARD: Total of 13 ha. with vines planted in the early 2000s over schist and decomposed limestone on a base of granite.

VITICULTURE: Sustainable. Average yield about 30 hL/ ha.

WINEMAKING: Directly pressed. Then fermented over indigenous yeasts in thermos-regulated stainless-steel tanks, without malolactic conversion. Cold settling.

AGING: Aged for 7-10 months in stainless-steel tank.

BOTTLING: Free SO2 less than 26 mg/L.

