

# Stecaja Rosé

## Clos de NICROSI

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**LOCALITY:** FRANCE – Corsica

**APPELLATION:** Coteaux du Cap Corse

**GRAPE VARIETY:** 70% Sciaccarello and 30% Nielluccio

**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:** De-stemmed grapes directly pressed on light color. 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.

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