

DOMAINE VACCELLI Aja Donica Blanc 2021

Provenance:

Cognocoli-Montecchi, AOP Ajaccio

Grape Variety:

Bianco gentile, Vermentinu

Pairing: XXX

Serving:

Temperature: 12°C





Vineyard Cultivation:

The modernised Corsican viticulture at the Domaine de Vaccelli and its typical Corsican grape varieties are the pillars of the Ajaccio appellation and terroir. They are determined to maintain their principles set in 2008 with a focus on manually harvesting and organic farming. The vineyard became certified organic in 2019. The vineyard now consists of 25 hectares of vines planted in hillsides on granite arenas.



Vinification:

Native yeasts used for vinification in stainless steel tanks. The wine is aged in, or in a combination of, stainless steel talk, barrique, 600L demi-muids and concrete eggs on the lees without bâtonnage. No fining, a light filtration depending on vintage.







Tasting Notes:

Nose of honey and white flowers, great aromatic persistence, perfect balance. Flavours of nectar, candied lemons, sweet spices.



Soil Type: Granite



Method:

Organic

