



CLOS CACHET
the finest French wines

DOMAINE VACCELLI

Granit 174 Rouge

2020

01

Provenance:

Cognocoli-Montecchi,
AOP Ajaccio

02

Grape Variety:

100% Sciaccarellu

03

Pairing:

Fish, a pigeon or a quail, Spit-roast suckling Corsican pig

04

Serving:

Temperature: 16°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.

Vaccelli's Granit Rouge is from Sciaccarellu grapes grown on a small 0.174 hectare plot within the 1.32 hectare old vine parcel on "Sciaccarellu du Milieu" planted on a south-east facing granite slope.



Vinification:

24 hour maceration before fermentation occurs in stainless steel tanks with native yeasts. The juice is pumped over once daily for 10 days. 20 months of aging in concrete egg and demi-muids.



Tasting Notes:

Produced on a granite hillside, this superb red wine combines both a pregnant flesh and a distinctive delicacy. Perfectly balanced, racy and persistent on the palate.



Soil Type:

Granite



Method:

Organic

Clos Cachet

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Trade Portal

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