

A Luna Di Corsica

AOP Corse Rosé



The wines of the Di Corsica range come from plots worked in sustainable agriculture with respect for the fauna and flora.

Since 1958, the Aléria winery has been producing authentic wines reflecting the diversity of our terroirs and our ancestral grape varieties.

A Luna, the moon, offers a clear and brilliant rosé mainly from Sciaccarellu.



Winemaking

Harvest: Exclusively at night

Pressing: Draigning at low temperature 14-18°

Fermentation: Cold settling and fermentation for 3 weeks

Ageing: 6 months in stainless steel tanks



Tasting

Eye: Attractive dress. Bluish pink shade

Nose: Surpple and fruity, tangy note at the end of the mouth

Palate: Soft and fruity wine, with citrus notes at the end of the mouth



Gastronomy

Mixed salads, sea carpaccio, grilled fish, pizza, exotic dishes, vegetables, moment of conviviality.

Grape varieties : Sciaccarellu, Niellucciu, Grenache

Age of the vines: 15 - 25 years

Soils : Clay - limestone

Yield : 55 hl/ha

UVC - Unité de vente consommateur	GENCODE Bouteille	Dimension carton LxLxH	Poids du carton	Palette (LxL)	Nombre de cartons par couche	Nombre de couche par palette	Nombre de cartons par palette	Hauteur palette	Poids palette
Bouteille 75 cl	3268950006702	243x156x313	8.10 kg	800x1200	25	4	100	1400	846 kg