

# ☆ A Stella Di Corsica ☆

AOP Corse Rouge

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 Stella, the star, expresses all the strength and character of Niellucciu, the Corsican grape variety of smart wines.



## Winemaking

**Harvest :** Mainly at night

**Pressing :** Broken grapes not crushed

**Fermentation :** Tank temperatures maintained between 25 and 30°. Maceration allowing optimal extraction of aromas and fine tannins

**Ageing :** 1 years in concrete tank



## Tasting

**Eye :** Rubis dress

**Nose :** Notes of red berries and spices

**Palate :** Ripe fruit and typical finish of maquis flowers. Melted acidity and crunchy tannins



## Gastronomy

Meat dish in sauce, vegetables, BBQ, moment of conviviality with friends.

**Grapes varieties :** Sciaccarellu, Niellucciu, Syrah

**Age of the vines :** 15 - 25 years

**Soils :** Clay - sandy

**Yield :** 45 hl/ha



UVC- Unité de vente consommateur	GENCODE Bouteille	Dimension carton LxIxH	Poids du carton	Palette (LxI)	Nombre de cartons par couche	Nombre de couche par palette	Nombre de cartons par palette	Hauteur palette	Poids palette
Bouteille 75 cl	3268950006726	243x156x313	8,10 kg	800x1200	25	4	100	1400	846 kg