

DOMAINE PETRONI

CORSE

CORSICA

Story

Since 1885, the Petroni estate has had its roots on the banks of the Diana pond. Here lies an extraordinary vineyard combining an exceptional terroir and the sea spray giving its wines all their character. No less than 130 ha are spread out today in the heart of the appellation Vin de Corse.

Sine 2008, the Ramazotti brothers, animated by the values of authenticity, of working the land and creating exceptional wines, run the estate. A word of order to transmit this passion to the new generation, a bet held with Hugo Ramazotti who wishes to preserve the identity of the vineyard and the island by joining in an eco-responsible step.

Farming philosophy : Sustainable (certified HVE 3 since 2020)

Vineyard Information

Grape varieties : Niellucciu, Sciaccarellu, Syrah

Plot size : 20 ha (50 acres)

Average age of the vines : 20-25 years

Facing : on hillsides with varied orientation

Elevation : sea level

Soils : silty clay limestone

FARMING PRACTICES

- Training method : Guyot
- No herbicides
- Grass every 2 rows
- Sustainable farming

Winemaking

- Mechanical harvest by night / Destemmed
- Fermentation : Temperature controlled concrete tanks / 21 days
- Maceration technique : pump overs and unballasting
- Pneumatic press
- Aging : 12 months in concrete tanks
- Fined : No
- Filtration : Yes
- Vegan : Yes

Tasting notes

On the nose, it presents aromas of red fruits (strawberries, blackcurrants, raspberries), a slightly spicy side and some mineral notes. The attack in mouth is supple with notes of red fruits and a roasted side. The finish, round with silky tannins, has a good length.



Press Ratings

93 pts Decanter – 2020 vintage

91 pts Jeb Dunnuck – 2019 vintage

90 pts Wine Enthusiast – 2019 vintage

