



U Sole Di Corsica

AOP Corse Blanc



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.

U Sole, the sun, highlights the liveliness of Vermentinu, the king of Mediterranean grape varieties.



Winemaking

Harvest : Exclusively at night

Pressing : Draining at low temperature 14° - 18°

Fermentation : Cold settling and fermentation at low temperature

Ageing : 6 months in stainless steel tanks



Tasting

Eye : Pale yellow color with green highlights

Nose : Dominant citrus fruits and white flowers, elegant and balanced

Palate: Harmonious and intense



Gastronomie

Seafood and shellfish, summer salads, sea tartare, fish in sauce, sheep or goat cheese, moment of conviviality.

Grape varieties : Vermentinu

Âge of the vines : 15 - 25 years

Soils : Clay - loamy

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	3268950006719	243x156x313	8,10 kg	800x1200	25	4	100	1400	846 kg