

# l'Eterna

All our wines are made with the same commitment; but are each time from a singular motivation. There is on the one hand, our deep attachment to the territory of Corsica, through its history, these grape varieties and that of our Cellar and on the other, the fierce desire to develop our terroir and its traditions.

Red Eterna is aged 6 months in Terracotta Jar. This process, born during antiquity, makes possible a micro-oxidation without giving taste, while preserving the aromas of the wine. It then reveals itself of great purity and finesse, with more fruit and complexity

**Grape variety :** 100% Niellucciu

**Plots:** Old vines of 35 years carved in cordon de Royat

**Terroir:** loamy soil.

**Production:** 40hl/ha

**Vinification and ageing:**

Night harvest at the beginning of September.

End of Vinification and aging in terracotta jar of 800l for 6 months.

Filtration and bottling.

**Tasting:**

Garnet color with purple reflections. Nez marked by the notes of small red fruits. The attack is supple, the texture greedy and soft, beautiful freshness. Melted and silky tannins.

A wine that will wait a few years in the cellar.

**Food and wine pairings:**

Rack of lambs with candied tomatoes, herbs of the maquis. Roast pork filet mignon and small turnips. Veal cutlet with cream.

**Ideal serving temperature:** 16 - 18°C

Drink within 5 years.

