



Monte Mare 2021

A luminous, brilliant red color with purplish-ruby nuances. On the nose, sustained aromatic intensity and complexity, with aromas of red berries, wild strawberries and hints of iodine. On the palate, this wine has a velvety texture, with fine, silky tannins, aromas of fresh strawberries and saline notes on the finish. Its aromatic complexity, its fine tannins that line the palate and its salty side that makes you salivate engender an incomparable persistence and sustained length on the palate.

Producer	Domaine Abbattucci
Region	Vins de Corse
Volume	75.0 cl.
Grape Variety	100% Sciaccarellu.
Drinking window	2025-2030
Alc.	15.0%
Vinificatie	Grapes are harvested in crates and placed in barrels by gravity, after which they undergo skin aging in stainless steel vats for about 20-25 days.
Rijping	Aging in Demi-muid and ceramic concrete eggs for 12 months. soutirage and assembly in stainless steel vats before filtration and bottling.

175.61 €