



Diplomate 2022

To the eye, this wine is limpid and brilliant with pale green and white-gold reflections. On the nose, an intense bouquet of white flowers and yellow blossom quickly reveals itself, followed by aromas of maquis herbs and white-fleshed fruit such as white peaches. Fresh, tangy notes emerge, reminiscent of yellow currants and mirabelle plums, with hints of slightly sweet lemon zest and grapefruit. The palate is lively and intense on the attack, before a silkier, fuller texture in the middle and finish. The balance of structure and volume is revealed as the tasting progresses, with a hint of minerality at the end, iodized and salty, underlined by refined bitter and peppery flavors reminiscent of almond and grapefruit. Fascinating energies and vibrations make this wine a rare experience with its complexity.

Producer	Domaine Abbatucci
Region	Vins de Corse
Volume	75.0 cl.
Grape Variety	Vermentino, Brustiano, Bianco Gentile, Genovese and Rossola Bianca
Drinking window	2025-2035
Alc.	13.0%
Vinificatie	Blended from several plots in the press or pressed separately, depending on the ripeness of the different grape varieties. Direct pressing of whole grapes or destemmed, depending on the ripeness of the stalks. Alcoholic and malolactic fermentation in demi-muid.



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Rijping

Aging in wood (demi-muid) and on lees for 9 months, then in stainless steel tanks for 6-7 months after blending of the best batches. Natural tartaric stabilization by chilling. Sterile filtration on plate filter during bottling. Bottle ageing for a minimum of 6 months.

74.67 €