



DOMAINE DE PRATAVONE

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AOP AJACCIO

WINE ORIGIN

Owner : Isabelle Courrèges.

Appellation : AOP Ajaccio.

Terroir : Hillsides of granitic sandy soils.

Climate : Nearly 3,000 hours of sunshine, low rainfall; the vineyard is located in southern Corsica, 10 km away from the sea.

GRAPE VARIETY AND VINIFICATION

Vermentinu (100%), also known as Corsican Malvasia, is the “star variety” of all white AOP wines produced on the island. Harvested grapes are crushed and destemmed. Direct pressing, followed by cold enzymatic settling (around 10°C) for 24 hours, then yeast is added and fermentation takes place at a controlled temperature of 14–16°C for approximately 12 to 18 days.

TASTING NOTES

Vermentinu produces pale green-yellow wines, clear and bright, with an elegant and expressive nose featuring notes of white-fleshed fruits and flowers. On the palate, it is refined with good body and subtle hints of pear. The wine shows freshness and a pleasant length. It is mineral and generous on the palate with good texture.

SERVING

Serve between 10°C and 12°C. Enjoy as an aperitif, with fish, or as a perfect match for Corsican sheep’s milk cheeses.

