



ALIBI

TABLE WINE



ORIGIN OF STAINED GLASS LABEL :
Le Mans Cathedral - France

VARIETY: Old vines, 100% Nielucciu.

SURFACE: 6 ha.
« Canaresi » Parcel

TERROIR: Corsica.
Clay & limestone.

VITICULTURE: around 35hl/ha
Plowing and grafting of the soil,
suckering, disbudding, manual stripping.

PRUNING: Cordon de Royat.

VINIFICATION AND MATURATION:
Certified Organic farming.

100% manual harvest.
8 days maceration of Nielucciu.
Fermentation with 100 % indigenous yeasts.
Maturation : 24 months in 10 Hl amphoras.

No fining, No filtration.

PROVENANCE OF THE GRAPES :
Domaine Santamaria – Patrimonio (Corsica)

COMMENTARY :
Dense and complex nose that develops notes of black fruit compote, blackcurrant and burlat cherry, notes of thyme, rosemary, garrigue, dried herbs. Fluid and chiseled attack on the palate which gives way to a nice tannic load in the mid-palate. Definitely bloody and juicy but very sensual. The wine oscillates between power, richness, opulence and a lively and refreshing, salivating acidity. Long finish on smoky, spicy notes and a basket of black fruits. Very long, predictable cellaring time.

"Are you looking for an aperitif wine? go your way.... This wine is definitely a great wine to keep for a few years and to be sipped by the fireside, well accompanied..." Fred

FOOD & WINE PAIRING :
Figatellu pâté with chestnuts.
Squab with porcini mushrooms & mashed potatoes.
Black pork stew from Bigorre.
Royal hare stew & Brussel sprouts.
Veal sweetbread lacquered with soy sauce and sake.
Osso Buco, seasonal vegetables, and steamed jasmin rice.
Roasted wood pigeons, reduced gravy, thyme shiitake.
Veal with olives.
Grilled Lamb Ribs on The Bone, green Tomato Relish.
The famous wild boar sausage from Cap Corse!

TASTING :
Ideal serving temperature: 16 ° / 17 ° C
To drink over the next 15 years ...