



# CLOS D'ALZETO

## PRESTIGE WHITE



 <b>GEOLOGY</b> Granitic soils / Gravelly collecting cone on a mountainside.	 <b>GRAPE VARIETIES</b> 100% Vermentino
 <b>DENSITY</b> 3300 to 4000 plants /ha	 <b>YIELD</b> 35 hl/ha
 <b>VINE</b> 30 years	 <b>EXPOSURE</b> south / southwest
 <b>SERVING TEMPERATURE</b> 12	 <b>CALL TIME</b> 6 years
 <b>HARVEST</b> The location of the parcels at 400 m of altitude, and the uniqueness of the domain have a particular importance in their impact on the grape, which retains good natural acidity even at phenolic maturity. Thus, the wine is balanced, with a note of freshness and no need to correct the acidity. The management of the vine is reasoned, the yields are modest (around 35 hL/ha, with major pruning and clipping being done). Before the finishing touches are applied, one cannot forget the fundamentals, which include respect for the raw material: the grape. As it was pampered on foot it is carefully transferred from the vines to our winery (avoiding any exposure or oxidation)	 <b>WINEMAKING</b> In order to attempt to enhance its complexity we have chosen to make the wine from the two main parcels differently, to be able to combine them subsequently: for the parcels on a mountainside on gravelly soil, the fresh fruity floral side is highlighted. Thus an earlier winemaking process: (AC 12.5%, by vol., pH of 3.2.), skin removal just before direct pressing fermentation at 18°C with yeasts selected in Corsica by the CRVI. The other parcel on a granitic soil, the strength, and breadth of the various aromas was thought desirable. Thus, the wine making is later (AC 14% by vol pH of 3.4,) fermentation at 20°C, with local yeasts aged on lees for 3 months with stirring twice a week. Ultimately, this prestige white marries strength and fineness, and can be tasted young, when its floral character is revealed, but can age for a few years to find its fullness.