

Domaine Sant Armettu Sartene "L'Ermite" red 2023



Product price:

€432.00

Product features:

Area: CORSICA

Winemaker: Gilles SEROIN

Vintage: 2023

Appellation: Sartene

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

RVF: 94/100

Cépage dominant: sciaccarellu

Product short description:

This cuvée with minimal production highlights the Sciacarellu, an endemic Corsican grape variety, allowing it to express deep notes of red fruits.

Product description:

PRESENTATION OF DOMAINE SANT ARMETTU

+ ALL ITS OTHER CUVÉES IN STOCK

Commentary on this

Domaine Sant Armettu Sartene "L'Ermite" red 2023

Technical Sheet written by the domaine

The true signature of the Domaine, L'Ermite showcases through its varied, subtle, and delicate aromas all the expertise of its winemakers. This wine conveys the pure expression of Sciacarellu, an endemic grape variety with sweet flavors of red fruits, leaving a lasting impression with its intense taste and enveloping fragrance. With its finesse and indulgence, L'Ermite instantly charms the palate.

Dressed in an intense red, L'Ermite captivates all guests from the moment it is served. On the nose, this wine offers deep notes of red fruits and spices. Bright and profound, with its beautiful silky structure, L'Ermite presents complex and fruity flavors, showcasing the quintessence of Sciacarellu.

TERRIOR: Parcel selection on the granitic sands of the Tizzano hills.

GRAPE VARIETY: 100% Sciaccarellu.

HARVEST: Destemmed, sorted in the vineyard and in the cellar, pre-fermentation maceration between 12-16°C, fermentation in large wooden vats with punching down and pumping over according to sensory kinetics..

AGING: 9 months in large wooden vats and 9 months in tank.

TASTING: Impressive intensity of flavors, fruity and spicy, this great wine reflects the quintessence of Sciaccarellu.