

CINTU

ÎLE DE BEAUTÉ



CINTU pays tribute to the Corsican strength of character and to the legend of this captivating island surrounded by vineyards, creating wines that live up to it, overflowing with sunshine and flavours. These fine and authentic wines invite us to travel, and remind us to make the most of the present moment.

Epicurean pleasure and the promise of exoticism sum up the entire universe of CINTU.

Terroirs

The diversity of terroirs in our vineyard allows us to bring this beautiful complexity, characteristic of CINTU wines. The vines thus flourish on 3 terroirs:

Aghione : Located near the sea, this plain terroir is essentially composed of sand rich in alluvium.

Alzitone : This terroir of clay plateau is located around a forest of eucalyptus trees. The soil is deep and therefore later.

Leptinique : Used to define the border between Haute-Corse and Southern Corsica, this geological fault is for us a micro-terroir thanks to schists, granites, and metamorphic rocks.

Grape varieties

40% Sciccarellu 20% Niellucciu 25% Vermentinu 15% Grenache

Sciccarellu

Specific grape variety from Corse-du-Sud which means «crispy», is perfectly adapted to fine and elegant rosés.

Niellucciu

Island grape variety which means «Noir», it is at the origin of red wines, full of personality, with a tannic structure and full-bodied.

Vermentinu

This grape variety also called Malvoisie de Corse, is blended to produce aromatic and fruity rosé wines.

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Tasting notes

This wine has a brilliant salmon color with purple reflections. It seduces with the richness of its subtle aromas of small red fruits. The attack is straightforward, the palate is rich and refreshing, offering long aromatic final.

In the end, CINTU rosé is a crunchy and charming wine with a beautiful structure.

Winemaking

CINTU harvests are carried out at night, which allows us to limit our environmental impact and to best preserve the aromatic potential of the berries.

Sciacarellu grape variety: cold pre-fermentation maceration, racking and fermentation at controlled temperature.

Niellucciu and Vermentinu grape varieties: direct pressing, racking, cold liquid stabilisation for 3 to 6 days on fine lees, with stirring, before fermentation. Then, racking and ageing on fine lees.

Alcool : 11 °5, Sucres 4.5g/L, AV < 0.5 g/L H2SO4, pH = 3.2

Food and CINTU rosé wine pairing

Corsican delicatessen (coppa, lonzu), aperitifs ... This wine will go very well with white meats, fish, and your grilled meats at barbecues.

