

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

70% Niellucciu

30% Syrah

Niellucciu

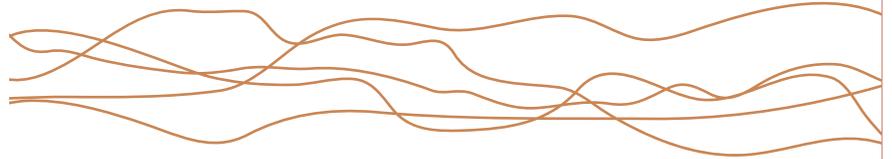
Island grape variety which means «Noir», it is at the origin of red wines, full of personality, with a tannic structure and full-bodied.

Syrah

Its pale color brightens our wine. Widely used by Italians, this variety brings nervousness to our blend by the natural acidity that characterizes it.

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Tasting notes

This wine has a garnet red color, a nose that reveals aromas of plum, myrtle and cooked berries. The palate is rich on red fruits and well balanced. The nice aromas of fresh and crushed fruits give a great fleshy palate with a nice persistence thanks to very soft tannins.

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.

We use two vinification techniques around Niellucciu and Syrah grape varieties: Warm pre-fermentation maceration of 24 hours followed by a cold maceration of 4 to 5 days, and traditional maceration with delestage of 10 to 20 days.

Alcool 11°5, Sucres < 2g/L, AV < 0.7 g/L H2SO4, pH = 3.35

Food and CINTU red wine pairing

Corsican grilled northern veal, red meats, wild boar stew... This wine will be particularly appreciated in pairing of grilled red meats, delicatessen and Figatellu.

