

# DOMAINE de TORRACCIA

AOP Corse Porto-Vecchio

Marc Imbert, Vigneron

Rte de Torraccia  
20137 Lecci de Porto-Vecchio  
+33 4 95 71 43 50  
TorracciaOriu@wanadoo.fr



**Domaine:** Created in 1964  
**Production:** 1900 hl/year  
Surface: 42 ha

**Soil:** Granite arena on steep slopes facing South-East.

**Grape varieties:** White: 9 ha Malvasia (or Vermentino).  
Red: 34 ha including Niellucciu, Sciaccarellu, Grenache, Syrah, Cinsault.  
Traditional cultivation, manual harvesting. Ploughing, picking rows by hand, treated with Bordeaux porridge and sulphur flower.



**Oriu Red:** Classic vinification, Cuvaizon, maceration, finishing of fermentations on marcs 10 – 15 days. Fermentation temperatures between 25 and 30°C. Separate vinifications 80 % Niellucciu and 20 % Sciaccarellu. Bottling after 18 months in vats and aging in bottles. Aging capacity: 20 years.



**Oriu Rosé:** 80% Sciaccarellu, 20% Niellucciu. Bleeding of Sciaccarellu and Niellucciu in direct pressing. Classic fermentation regulated at 16°C, followed by 'bâtonnage', stirring settled lees back into the wine.



**Oriu White:** 100% Vermintinu. Old vines is aged with 'bâtonnage', adding settled lees back into the wine vats for six months to assert its character, then bottled.



**Torraccia Red** 50% Niellucciu, 10% Sciaccarellu, 30% Grenache, 10% Syrah. Crushing, de-stemming, 8/10 days fermentation at 26/30 °C, filtering, aging in bottle. Aging capacity: 10 years.



**Torraccia Rosé:** 50% Niellucciu, 10% Sciaccarellu, 20% Cinsault, 20% Grenache. Saignée of Sciaccarellu and Niellucciu in direct pressing. Total destemming. Disbursement of the musts. Fermentation at 16/20°C.



**Torraccia White:** 100% Vermentino. Pressed. Fast settling. Fermentation at 16/20 ° C.



**Alligria Red:** 50% Niellucciu, 10% Sciaccarellu, 30% Grenache, 10% Syrah. Crushing, de-stemming, fermentation 8/10 days at 26/30°. One year in barrels. Bottle aging. Aging capacity: 10 years.



**Alligria Blanc:** 100 Vermentinu. Pressed. Disbursement of the musts, fermented in barrels 20 days at 19° C. Battonage and on lies for 6 months. Filtered and bottled.