



B V Z Z O B U N I F A Z Z I U
Roca Gianca

2020

WINE BOTTLED AT THE DOMAINE & BONIFACIO

Bvzzo Bunifazziu *Roca Gianca*

Winery: Bvzzo Bunifazziu

Vigneron: Thierry Buzzo

Appellation: IGP Ile de Beauté

Location: Corsica

History of Domaine:

Buzzo Bunifazziu is a distinguished organic vineyard spanning twelve hectares, situated on the ancient Bonifacio limestone plateau at the southern tip of Corsica. The vineyard's clay-limestone soils contribute to its unique terroir. Winemaking is a cherished family tradition in the Buzzo lineage, with its legacy continuing through Thierry Buzzo, the son of Vincent Buzzo. Since launching his own venture in 2010, Thierry has been cultivating the family's land at Ciafara, located near the scenic Cala Longa and Sant'Amanza regions.

Cuvée: Roca Gianca Blanc

Grape Variety:

100% Vermentino

Vineyard:

2 Hectare, Clay-limestone with yellow marl in subsoil (very stony soil), 4800 vines per hectare, 13-year-old vines.

Vinification:

The harvest is entirely manual, with grapes hand-picked and initially sorted in the field into 10 kg crates. A second sorting occurs upon arrival in the cellar on a conveyor belt. The grapes are destemmed but not crushed. Vatting lasts for 21 to 30 days, with no debourbage during this period. Malolactic fermentation is conducted in stainless steel tanks with temperature control. Depending on the grape variety and vintage, there may be some punching down or pumping over. The wine undergoes 10 months of aging in steel vats, followed by a minimum of 6 months in the bottle, with soutirage (racking) as needed. There is no fining, and only very light filtration is performed before bottling, along with a small dose of sulfur.

The wine is certified organic.