



IPO WINES

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**2017 DOMAINE ZURIA BONIFACIO
ROUGE**

Corsica, France

30% Moresconu, 70% Sciaccarellu

Manual harvest with destemming, malolactic fermentation in stainless steel vats, pumping over and vatting for 8 to 12 days, aging in stainless steel vats (50%) and oak barrels (50%) for 15 months.



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