



DOMAINE PERO LONGO

AOP Vin de Corse Sartène

DVP
Red

DOMAINES
ET VINS DE
PROPRIÉTÉ

PRESENTATION

The Pero Longo Estate is a vineyard located in the southern Corsica, near Sartène, between Propriano and Bonifacio. It is easily accessible, about 25 minutes from Figari airport and 45 minutes from Porto-Vecchio. The Pero Longo Estate has around 32 hectares of vineyards. These vineyards are cultivated using biodynamic methods, reflecting the estate's commitment to sustainable and environmentally friendly agricultural practices. In addition to wine production, Pero Longo also offers charming accommodations and a restaurant serving local cuisine with fresh garden and farm products. The estate provides a unique experience, combining the natural beauty of the region with activities such as hiking and exploring the surrounding beaches, including Roccapina Beach. It is an

VARIETALS

Sciaccarello, Nielluccio, Grenache

LOCATION

Domaine Pero Longo lies on the granite slopes of Sartène, in southern Corsica, near the Gulf of Valinco. The vineyard benefits from a hot, dry Mediterranean climate, tempered by altitude and maritime breezes. Day-night temperature variation allows for slow, balanced ripening. The estate is certified organic and biodynamic, farmed with deep respect for its natural environment and living soils.

Age of vines: 31 years old

TERROIR

The vines are rooted in sandy granite soils with excellent drainage, which naturally limits yields and concentrates the grapes. This terroir produces reds that are both vibrant and deep, with expressive fruit, fresh minerality, and elegant structure. It highlights the personality of native Corsican varieties.

IN THE VINEYARD

All vineyard work is done manually, from pruning to harvest. Natural grass cover is maintained, treatments are minimal, and all practices follow the biodynamic lunar calendar. The grape varieties—primarily Nielluccio, with Sciaccarellu and Grenache depending on the vintage—are farmed to achieve balanced vegetation, revealing both the terroir and the character of the vintage.

HARVEST

Grapes are hand-harvested variety by variety, into small crates. Sorting takes place in the vineyard and again at the winery if needed. Harvest dates are carefully chosen to ensure optimal ripeness, preserving both freshness and refined tannins.

WINEMAKING

Grapes are partially destemmed depending on the year, followed by 10 to 20 days of maceration in stainless steel tanks. Extractions are gentle (light pumpovers and punchdowns) to respect the fruit purity. Fermentation is spontaneous with indigenous yeasts. Malolactic fermentation occurs naturally, with no heat treatment or filtration.

AGEING

The wine is aged for 10 to 12 months in concrete or stainless steel tanks, sometimes with a portion in large old oak casks or demi-muids, allowing for gentle micro-oxygenation. There is no heavy oak influence—the goal is to polish the tannins and preserve vibrancy. Bottled without fining or heavy filtration.

SERVING

Serve at 15–17°C (59–62°F), ideally after 30 minutes of aeration. This is a wine for both easy drinking and gastronomy, versatile across seasons and occasions.

AGEING POTENTIAL

2 to 3 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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TASTING

Deep ruby-red color with garnet highlights. The nose is intense and charming, with aromas of morello cherry, candied raspberry, sweet spices, and a hint of Corsican maquis herbs (myrtle, rockrose). The palate is supple and juicy, with fine tannins and a fresh, gently peppery finish. A balanced, sincere, and vibrant red, true to its name: Équilibre.

FOOD PAIRINGS

"Équilibre" is a natural match for grilled meats with herbs, roast lamb fillet, or Corsican-style stuffed eggplants. It also pairs beautifully with lamb tagine, game terrines, or soft aged cheeses like farmhouse Brie or Corsican ewe's milk tomme. Serve slightly chilled with marinated pork chops or a warm tapas selection for a more casual pairing.

PRODUCTION VOLUME

15,000

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