



## PRODUCER

Clos Venturi is a 28-hectare vineyard within Domaine Vico in the northeast of Corsica. Current winemaker Emmanuel (Manu) Venturi and his father Jean-Marc separated this plot from Domaine Vico after identifying the potential of its ancient sandstone soils and sheltered position, surrounded by forests and mountains. Certified both organic and biodynamic, Manu has introduced sheep and chickens to the vineyard, providing natural fertiliser and weed control alongside beehives to further improve biodiversity. Yields are deliberately kept low and the vineyards are worked by horsepower to reduce soil compaction.

## VINEYARDS

Clos Venturi's unique location combines a continental climate with the influence of the Southern Mediterranean and geologic complexity, which results in characterful wines. Located inland at 400 metres above sea level, the vines are planted on a sandstone hill sheltered by forest and mountains. Basalt, granite, and blue slate make up the complex mosaic of soils and produce lively and mineral wines. The 45 years old low-yielding Vermentinu vines are planted on the lower-slopes with south, south-eastern exposure.

## VINTAGE

The 2022 vintage in Corsica was characterised by hot and dry conditions. Hot winds from the Sahara caused temperatures to peak during August, however, the vines in the Clos Venturi vineyard fared well in the heat. The old vines with their deep root systems were able to access soil water reserves throughout the growing season and the cool nights at this altitude provided relief from the hot days. Despite the hot conditions in the vineyards, the quality of the fruit harvested was excellent, with intense aromatics balanced by vibrant acidity.

## VINIFICATION

The biodynamically farmed grapes were harvested by hand allowing for attentive selection in the vineyard. Upon arrival at the winery, the grapes were destemmed and gently crushed and pressed using a pneumatic press. Pre-fermentation maceration took place for 48 to 72 hours to maximise the flavour extraction. The must underwent fermentation in temperature-controlled stainless-steel tanks with indigenous yeasts. The wine spent eight to nine months on fine lees, before being bottled without fining and minimal filtration.

## TASTING NOTES

Pale straw in colour with green reflexes, this Corsican Vermentinu has an expressive nose with well-defined flavours of tropical pineapple, pears and blossom. On the palate, ripe tangerine and grapefruit aromas unfold, making for a rich and aromatically intense wine, with a beautiful acidic structure.

Grape Varieties	<b>100% Vermentinu</b>
Winemaker	<b>Manu Venturi</b>
Closure	<b>Natural Cork</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>0.5g/L</b>
Acidity	<b>5.53g/L</b>
Wine pH	<b>3.35</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Biodynamic, Certified Organic, Vegetarian</b>