



Grape Varieties    **70% Sciaccarellu**  
                          **20% Niellucciu**  
                          **10% Carcaghjolu Neru**

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>3.5</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Biodynamic, Certified Organic, Vegetarian</b>

## 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

The 28-hectare 'Clos Venturi' single vineyard was singled out as unique by Manu Venturi and his father Jean-Marc when they took over Domaine Vico in 1989. Located inland at 400 metres above sea level, it is sheltered by the forests and mountains that surround it and has a wide diurnal range, allowing for a perfectly paced slow ripening of the grapes. Soils are composed predominantly of sandstone and impart a marked minerality on the wines. The vines are on average 30 years old and produce low yields of between 30 to 35 hectolitres per hectare. The 'Le Clos Rouge' blends Niellucciu (Sangiovese), Sciaccarellu (also known as Mammolo in Tuscany) and indigenous Corsican grape Carcaghjolu Neru.

## VINTAGE

The 2020 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. Yields were slightly lower than usual, but the quality of the fruit harvested was excellent, with intense aromatics balanced by vibrant acidity.

## VINIFICATION

Upon arrival at the winery, the hand-harvested grapes were partially destemmed and gently crushed, with a proportion of the grapes left as whole-bunch. Fermentation took place in 40-hectolitre used French oak foudres with indigenous yeasts at 25-30°C. Punch downs were carried out once daily and total maceration time on the skins was 45 days. Following fermentation, the wine was racked off the skins and aged in the oak foudres for 14 to 18 months. The final blend was assembled, very lightly filtered and then bottled.

## TASTING NOTES

Bright ruby in colour. On the nose, aromas of blackberry, black cherry and plum are married with subtle hints of rosemary. Polished tannins and precise acidity balance the vibrant core of black fruit flavours on the palate and give way to a long mineral finish.