



Grape Varieties	100% Vermentinu
Winemaker	Manu Venturi
Closure	Natural Cork
ABV	13.5%
Residual Sugar	0.3g/L
Acidity	3.8g/L
Wine pH	3.4
Bottle Sizes	75cl
Notes	Certified Biodynamic, Certified Organic, Vegetarian

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 2023 vintage in Corsica was a challenging vintage, characterised by extreme weather. The year got off to a tricky start with spring frosts, combined with torrential rain and some hail during flowering, which resulted in a reduction in yields. The summer was hot and dry and featured the hottest July on record. Nevertheless, the vines were able to draw on substantial soil water reserves to sustain them through the heat and drought. Some showers in August also provided a necessary boost for the final stages of ripening. Though yields were down around 30%, the quality of the grapes harvested was excellent.

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.