



Grape Varieties	<b>100% Sciaccarellu</b>
Winemaker	<b>Manu Venturi</b>
Closure	<b>Natural Cork</b>
ABV	<b>12.5%</b>
Residual Sugar	<b>0.4g/L</b>
Acidity	<b>5.8g/L</b>
Wine pH	<b>3.35</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Biodynamic, Certified Organic, Vegetarian, Vegan</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

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 vineyard is planted on a sandstone hill. It is sheltered by the forests and mountains that surround it and has a wide diurnal range, allowing for a slow ripening of the grapes. Basalt, granite, and blue slate make up the complex mosaic of soils and produce lively and mineral wines. The Sciaccarellu vines are on average 30 years old and face southeast.

## 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

Upon arrival at the winery, the hand-harvested Sciaccarellu grapes were 100% destemmed and gently pressed with minimal skin contact to produce a very pale pink colour. Fermentation with indigenous yeasts took place in temperature controlled stainless-steel tanks to preserve the vibrant aromatics. Following fermentation, the wine was matured on its lees for a further six months with weekly bâtonnage to add texture to the palate. Unfined, the wine was cold settled and lightly filtered before bottling.

## TASTING NOTES

Pale pink in colour, the nose displays fresh red berry and blood orange aromas. The palate is textured and vibrant with fresh red berry and citrus flavours, balanced by a mouthwatering acidity. The finish is crisp and clean.