



Grape Varieties	100% Biancu Gentile
Winemaker	Manu Venturi
Closure	Natural Cork
ABV	13.5%
Residual Sugar	0.3g/L
Acidity	5.8g/L
Wine pH	3.35
Bottle Sizes	75cl
Notes	Certified Biodynamic, Certified Organic, Vegetarian, Vegan

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

'Brama' is the Corsican for 'sigh', it evokes on the constant breeze blowing at night on the island vineyards. To Produce the Brama range, Manu works exclusively with indigenous Corsican grape varieties from a single parcel. This wine is made exclusively with low-yielding 25-35 years old Biancu Gentile.

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 Biancu Gentile grapes were 100% destemmed and gently pressed in a pneumatic press. A cool pre-fermentation maceration on the skins lasted for eight days to extract maximum aromatics. Fermentation with indigenous yeasts took place in egg-shaped concrete tanks. Following fermentation, the wine was matured on its lees for eight months with weekly bâtonnage to add texture to the palate. Unfined, the wine was cold settled and lightly filtered before bottling.

TASTING NOTES

Pale lemon in colour. The nose is brimming with aromas of ripe apricot, pear and tropical fruits, with subtle almond hints. On the palate, the wine is rich and textured with a mineral edge and a lifted acidity which linger on the long finish.