



Grape Varieties	50% Niellucciu 50% Sciaccarellu
Winemaker	Manu Venturi
Closure	Natural Cork
ABV	13.5%
Residual Sugar	0.2g/L
Acidity	5.04g/L
Wine pH	3.6
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

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 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 '1769 Rouge' blends Niellucciu (Sangiovese) and Sciaccarellu (also known as Mammolo in Tuscany).

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, 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. Although yields were down around 30%, the quality of the grapes harvested was excellent.

VINIFICATION

Upon arrival at the winery, the hand-harvested grapes were destemmed and gently crushed. 90% of the must was fermented with indigenous yeasts in concrete tanks, and the remainder was fermented in oak casks. Following 20 days of post-fermentation maceration, equal parts were aged for 12 months in concrete tanks and oak foudres respectively. The wine was blended and bottled without fining and with a light filtration.

TASTING NOTES

The 1769 `Rouge` displays lifted aromas of raspberries, red currants and blackberries, complimented by hints of chocolate and dried herbs. On the palate, the juicy and crunchy wild berries and garrigue characters are supported by well-rounded tannins.