

# Clos Canarelli "Amphora" dry white 2021

**Product price:**

**€354.00**



**Product features:**

Area: CORSICA

Winemaker: Yves Canarelli

Vintage: 2021

Appellation: Corse - Figari

Color: dry white

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified  
agriculture

RVF: 94/100

Cépage dominant: vermentino

**Product short description:**

94/100 RVF. Cuvée aged in clay amphorae, spicy and delightfully fruity. To be enjoyed upon release in 2022... or in 5 years!

**Product description:**

**PRESENTATION OF CLOS CANARELLI**  
**+ ALL ITS OTHER WINES IN STOCK**

**Comments on this:**

**Clos Canarelli "Amphora" dry white 2021**

**RVF Guide to the Best Wines of France 2023** (Sept. 2022): 94/100. *"Amphora shines in both colors: the complex white, marked by acacia honey, pear, with noble bitterness from gentian and angelica flavors."*

**Technical sheet written by the domaine:**

**Grape varieties:** 100% vermentino

**Harvest:** Manual and green

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**The terroir:** Clay-granite; South and northwest exposure; Warm and windy climate, large temperature amplitude day/night; In biodynamics since 2006; Organic certification since 2002 (ECOCERT).

## **Vinification**

**Destemming:** Yes

**Pressing:** Must in amphora 2/3 and 1/3 in whole grape maceration; Grapes foot-trodden. Maceration of 4 to 8 weeks.

**Vinification:** No sulfur added. Punching down twice a day. No temperature control. Vinification in a clay amphora.

## **Aging**

**Duration:** 3 months in amphoras + 3 months in 6-year-old barrels

Bottling without added sulfites; No fining; No filtration

This wine may present a slight haze (unfiltered), its taste is in no way altered.

In **biodynamics** since 2006, **BIO** certification since 2002 (ECOCERT)