

Clos Canarelli "Amphora" dry white 2022

Product price:

€336.00



Product features:

Area: CORSICA

Winemaker: Yves Canarelli

Vintage: 2022

Appellation: Corse - Figari

Color: dry white

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

RVF: 93/100

Cépage dominant: vermentino

Product short description:

93/100/RVF. Cuvée aged in clay amphorae, spicy and delightfully fruity; to be enjoyed upon release in 2023... or in 5 years!

Product description:

PRESENTATION OF CLOS CANARELLI
+ ALL ITS OTHER WINES IN STOCK

Comments on this:

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RVF Guide to the Best Wines of France 2024 (August 2023): 93/100. *"The Amphora is marked by juicy pear. It is generous, and its acidic backbone balances the whole."*

Technical sheet written by the domaine :

Grape varieties: 100% vermentino

Harvest: Manual and green

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).

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: 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)