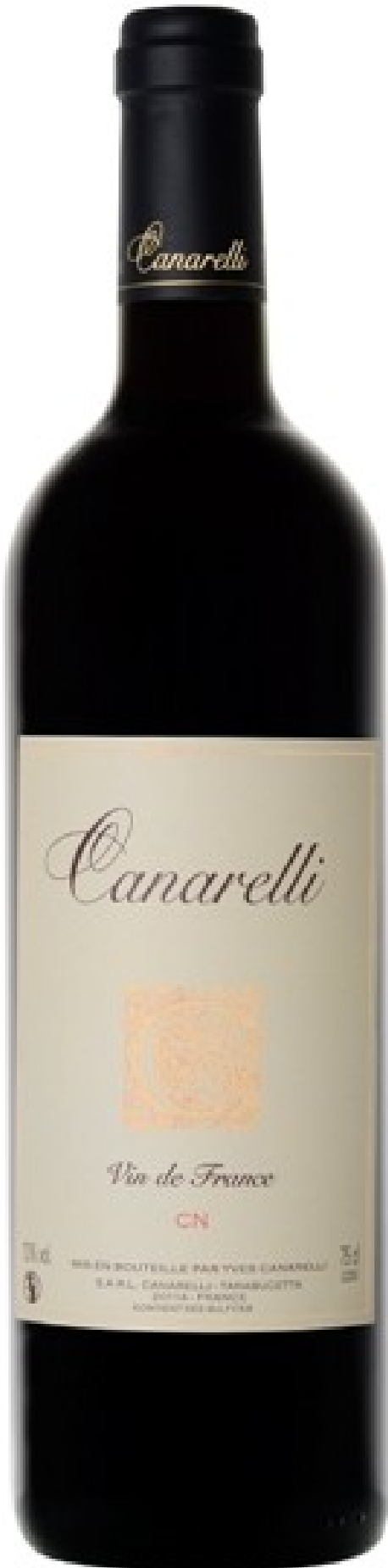


Clos Canarelli "Costa Nera" red 2020 (3 bottles)

Product price:

€193.50



Product features:

Area: CORSICA

Winemaker: Yves Canarelli

Vintage: 2020

Appellation: Vin de France

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

RVF: 94/100

Cépage dominant: carcajolo

Product short description:

94/100 RVF. Yves Canarelli crafted this cuvée "CN" (initially for "Carcaghjolu Neru", now for "Costa Nera") solely from this indigenous grape variety that produces age-worthy wines, concentrated and very fruity, with spicy notes.

Product description:

PRESENTATION OF CLOS CANARELLI
+ ALL ITS OTHER CUVEES IN STOCK

Comments on this:

Clos Canarelli "Costa Nera" red 2020

RVF Guide to the Best Wines of France 2024 (Sept. 2023): 94/100. *"Alta Rocca offers the palate an elegant purée complemented by subtle aging, a remarkable bottle in every way."*

ATTENTION : the indigenous grape *carcaghjolu neru* is obviously not taken into account in the "manuals" of the Protected Designation of Origin Figari. This cuvée is therefore a "simple" *Vin de France*. For this reason, and don't ask me why, it is prohibited to explicitly display the name of the grape (hence the "code" CN) or the vintage on the label. You will find a "20" in very small print, included in the lot number (starting with L), written somewhere on the bottle or label.

Technical sheet written by the domaine:

The vines: grape variety carcaghjolu neru. Green harvesting followed by manual picking with sorting table, yields 25 Hl/Ha.

The terroir: Argilo-granitic, exposed to the south and northwest. Warm and windy climate, large temperature amplitude day/night.

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

Vinification: 100% destemmed harvest. Fermentation with an indigenous yeast strain, in stainless steel tanks.

Aging: 18 months in 500-liter barrels (demi-muids). No fining or filtration.

Serving advice: Decant for serving, serve at 16-17°