

Clos Canarelli "Amphora" dry white 2024

Product price:

€354.00



Product features:

Area: CORSICA

Winemaker: Yves Canarelli

Vintage: 2024

Appellation: Corse - Figari

Color: dry white

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

RVF: 92/100

Cépage dominant: vermentino

Product short description:

Cuvée aged in clay amphorae, spicy and fruity as desired; to be enjoyed upon release in 2025... or in 5 years!

Product description:

PRESENTATION OF CLOS CANARELLI
+ ALL ITS OTHER CUVEES IN STOCK

Comments on this

Clos Canarelli "Amphora" dry white 2024

RVF Guide to the Best Wines of France 2026 (Sept 2025): 92/100.

Technical sheet written by the domaine:

Grapes: 100% vermentino

Harvest: Manual and green

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

Destemming: Yes

Pressing: Must in amphora 2/3 and 1/3 in whole-cluster 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)