

Clos Canarelli "Tarra di Sognu" red 2023

Product price:

€390.00



Product features:

Area: CORSICA

Winemaker: Yves Canarelli

Vintage: 2023

Appellation: Vin de France

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

RVF: 94-96/100

Cépage dominant: carcajolo

Product short description:

1 carton maximum per client. If the order exceeds this, immediate cancellation and refund will occur. **94-96/100** RVF. First cuvée: 2016. Since then, this cuvée has become essential for fans of winemaker Yves Canarelli. The clay-limestone terroir of Bonifacio exceeds the high expectations placed upon it by the winemaker when he planted his vineyard in 2010. A blend of Carcaghjolu neru, minustrellu, and sciaccarellu.

Product description:

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

Comments on this

Clos Canarelli Tarra di Sognu red 2023:

La Revue du Vin de France (Feb. 2026): **94-96/100**. *Simon-Paul Canarelli is also participating in the revival of the domaine family in Figari and is creating his own domaine on the limestone of Bonifacio. Change in continuity is his creed: "less extraction, less punching down, and with a vertical press, we are gentler than in the past." Tarra di Sognu 2023 is a great wine for aging that time will polish, a duo of sciaccarellu and carcaghjolu neru that will continue to impress us.*

Guide RVF des Meilleurs Vins de France 2026 (Sept 2025): **94/100**. *Finally, Tarra di Sognu red expresses its great terroir, the parameters are high: a tight structure, pronounced aging, a wine for the long haul; be patient!*

Technical sheet written by the domaine:

About Tarra di Sognu, the new vineyard of Bonifacio: *This fascinating project was initiated by Yves Canarelli and Patrick Fioramonti, sommelier of the Grand Hôtel de Cala Rossa, in Porto-Vecchio. What is it about? Three hectares of scrubland cleared and planted with a jackhammer on a very hard limestone slab and two hectares to be planted. 2015 is the first vintage in white, 2016 in red. The wines are aged for 18 months in large casks and demi-muids in the cellar of Clos Canarelli. The results? The (re)discovery of one of the greatest terroirs on the island. The refinement of these wines will be a revelation.*

Technical sheet written by the domaine:

A cuvée made with sommelier **Patrick Fioramonti**. The indigenous grapevines were planted starting in 2010 above Bonifacio, on one of the rare clay-limestone terroirs in the entire region. Located a few hundred meters from the sea, this "iodized" vineyard was created from scratch (even though, two centuries ago, over 3000 ha of vines were already present here before disappearing) and comes from mass selections made at Tarrabucetta (where Clos Canarelli is located).

Vineyard area: 3 hectares in Bonifacio

Aging: The wines are aged in 34 HL casks for 18 months and in demi-muids

The grapes (blend of Carcaghjolu neru, minustrellu, and sciaccarellu) are destemmed before fermentation.