

Winemaker

Christophe Ferrandis

Region

Corsica

Location

Poggio d'Oletta

Appellation(s)

Patrimonio

Farming

Certified organic

Patrimonio Rosé "A Mandria"

Clos Signadore

**Variety**

100% Nielluccio

Annual production

5,000 bottles

Vineyard name

assemblage from Morte Piana and Morsaglia

Age

vines planted in 2007

Size

1 hectare

Terroir

soft limestone (miocene) and clay soils (morsaglia) / (morte piana)

Vinification

Certified organic grapes. Hand-harvested in small bins then cold stabilization at 4°C for 24 to 36 hours. Direct press into stainless steel with native yeast fermentation.

Elevage

The rosé is aged on the lees in stainless steel tanks throughout the winter and then bottled in the spring following the harvest. No additives other than a small amount of sulfur before bottling.

About

Christophe Ferrandis was born in Marseille to a family with strong roots in Corsica. After working for several years at Domaine Pibarnon in Bandol, he moved to Corsica where he worked as a consultant for a cooperative, and established his own domaine in 2001. The majority of the vineyards are north facing, to protect the vines from the intense Corsican sun. This allows Christophe to harvest fully ripe grapes that retain a freshness that comes through into the wines. Today, Clos Signadore produces some of the finest wines in all of Corsica, reds full of concentrated elegance, and vibrant, balanced whites.