Christophe Ferrandis

**Region**Corsica

**Location**Poggio d'Oletta

**Appellation(s)**Patrimonio

**Farming**Certified organic

# Patrimonio Rouge "A Mandria"

Clos Signadore



**Variety** 

100% Nielluccio

# **Annual production**

15,000 bottles

# Vineyard name

Morsaglia and Morte Piana

## Age

planted 1965 and 2007

## Size

4 hectares

#### **Terroir**

mostly clay-limestone with occasional schist

### **Vinification**

Certified organic grapes. Hand-harvested in small bins. Native yeast fermentation.

# Elevage

Stainless Steel Tanks.
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.