

Winemaker

Christophe Ferrandis

Region

Corsica

Location

Poggio d'Oletta

Appellation(s)

Patrimonio

Farming

Certified organic

Patrimonio Rouge "Clos Signadore"

Clos Signadore

**Variety**

100% Nielluccio

Annual production

3000 bottles

Vineyard name

Morta Piana

Age

vines planted in 1965

Size

2.5 hectares

Terroir

marl-calcaire with blue clay

Vinification

Certified organic grapes.
Hand-harvested in small bins.
Native yeast fermentation,
vinified in stainless steel with
a 45-60 day maceration.

Elevage

Aged in neutral demi-muids
for 24 months. 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.