



Vinu Di Scimia Rouge 2022

For this cuvée, the wine should be drunk chilled (15 to 16°C...). The pleasure of rediscovering the original Sciaccarellu juice. It's a delicious, crisp wine, like a Sciaccarellu berry. We're here on vines that are barely 10 years old. Sciaccarellu is vinified in stainless steel tanks, with deliberately limited extraction. The result is a wine with a light ruby color, light structure and freshness. Its aromatic profile is strongly marked by red fruit. Its nose of wild strawberry jam with hints of spice has been a constant since this wine first came out of winter: it's been a pleasure to sip it in the vat throughout its maturation. This pleasure is now extended and shared by this 'Vinu di Scimia' cuvée: its label naturally inherited the reproduction of a little monkey drawn by the winemaker on its original vat in winter. It's worth recalling here - albeit in moderation - that the 'scimia' in Corsican means monkey, but also intoxication...

Producer	Clos Fornelli
Region	Vins de Corse
Volume	75.0 cl.
Grape Variety	Sciaccarellu
Drinking window	-
Alc.	13.5%
Vinificatie	in stainless steel tanks
Rijping	-

12.21 €