



Clos Fornelli Rouge 2021

Appearance : Deep, brilliant purple with ruby highlights. Nose: Expressive nose of red fruit and violet. Accents of Corsican maquis ranging from black berries (myrtle, blackberry) to spices (nepita = marjoram). Taste: Generous, full-bodied palate with silky tannins. Long finish with notes of empyreumatic and notes of liquorice.

Producer	Clos Fornelli
Region	Vins de Corse
Volume	75.0 cl.
Grape Variety	Niellucciu
Drinking window	2025-2030
Alc.	14.0%
Vinificatie	The grapes are vinified separately, then blended after 10 months of ageing.
Rijping	The wine is aged in concrete vats for 5 months.

12.44 €