



## 1215 Wine Bar & Coffee Lab

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### Clos Fornelli, Biancu Genovese "Chiosu" 2022

**Varietal:**

Biancu Gentile

**Region:**

Corsica, France

**Farming:**

Practicing Organic

**Soil Type:**

Stony Alluvial Schist

**Fermentation:**

Concrete, Used Large Format Oak

**Dry/Sweet:**

Dry

**Body:**

3/5

**Acid:**

3/5

**Tannin:**

0/5

### ABOUT THE WINE

“On the Tyrrhenian Sea, in eastern Corsica above the Alérian Plains on terraces of Bravone River, Josée Vanucci and her husband, Fabrice Couloumère, organically work 25ha of Sciacarello, Niellucciu, and Vermentinu, among other regional grape varieties. Their certified organic vineyards are grown on deep beds of decomposed slate topsoil filled with river cobbles. The range is diverse, but the wines imported by The Source are from their mid-range, aged mostly in concrete vats and old, 500l French oak barrels. They’re all vibrant and express the freshness of this east-facing area that’s shaded by the mountains in the late afternoon during summer.” - The Source Imports

Josée considers herself just as Italian as French, and that is spot on for both the Corsican identity as well as their wines. It truly is not French, nor Italian, nor not quite both but its own thing between the two- in essence, Corsican! Her wines are incredibly complex and ageable, yet they are so silky and enjoyable to drink whenever. We are currently pouring her red wine of Niellucciu on our flight of Mediterranean reds and it’s both a staff and customer favorite! Her wines are made naturally though they aren’t overly funky or intense; rather quite classic and velvety. We love her wines and are happy to share them with you!

Round and complex on the palate it teems with rich tree fruit flavors and spiced earthy aromas.

