



Clos Signadore

Patrimonio - Red 2014

Region :	Provence-Corse
Appellation :	Patrimonio
Color :	Red
Vintage :	2014
Grapes :	Nielluccio (100%)
Alcoholic degree :	13.5 %
Bottle size :	75 cl



WINEMAKING

Organic viticulture.

Traditional hand picking.

Use of sorting tables, Partial destemming, Fermentation in truncated cone-shaped vats, Use of indigenous yeast, Traditional vinification.

Ageing in demi-muid (large wooden vat) used for two previous vintages.



TASTING

APPEARANCE : Garnet red colour, intense.

NOSE : Elegant, expressive, slight black fruit aromas, slight red fruit aromas, subtle blackberry aromas, slight spice aromas, subtle black pepper aromas, slight oak aromas.

PALATE : Straightforward, rich, spice hints, elegant tannin, soft tannin, round, structured body, good intensity, good length.



SERVING

SERVING TEMPERATURE : Between 16° and 19°

AGING : Ageing from 2016 to 2025



FOOD MATCHES : Red meats, Rib of beef, Game, Navarin of lamb



REWARDS & RATINGS

Bettane & Desseauve des Vins de France 2017 : 16/20, 2 étoile(s)

