



PROFILE

Clos Ornasca was founded in 1995 by Vincent Tola, a native Corsican who had relocated to mainland France, but always harbored a dream of working the land in his home country. His daughter Laetitia shared his vision and after staging in Burgundy and Australia, made her home in Ajaccio and, after her father's death, has taken over winemaking duties.

At a small 12 hectares, the vineyards are currently planted to Sciaccarellu, Nielluccio, Vermentino and Muscat (as well as Minustellu, a native varietal which she recently planted and/or grafted over a few rows). The Clos Ornasca (which translates to "born of gold" in Corsican) is aged in 100% stainless steel in order to preserve the varietal characteristics of the native grapes. Laetitia's husband, Jean-Antoine Manenti, now works the vineyards, helping this winery maintain strict quality control.

APPELLATION D'ORIGINE PROTÉGÉE AJACCIO



« Le Vin est le fils du soleil et de la terre »
écrivait Claudel. Cette phrase prend ici tout son
sens ! Le sol granitique pauvre et filtrant, les
embruns qui balayent les vignes, l'orientation
au couchant et un ensoleillement exceptionnel
sont en ce lieu les acteurs de la plus belle
expression de la nature.

LÆTITIA TOLA & JEAN-ANTOINE MANENTI, VIGNERONS

SPECIFICATIONS

Wine: Ajaccio Rouge

Varietals: 80% Sciaccarellu, 20% Nielluccio

Appellation: Ajaccio AOP

Soil: Granite

Agricultural Method: Organic (will receive EcoCert certification in 2020) 

Vinification: Fermented and aged in stainless steel. Pumping over once per day with no punchdowns. Controlled fermentation at 26-28 degrees Celcius. Skin contact for 10-20 days for polyphenolic extraction.

Alcoholic Content: 13.5%

Label Information: "Wine is the child of sun and earth,' Claudel wrote. This sentence makes sense to us! The poor and well-draining granitic soil, the spray that sweeps the vines, the direction of the vineyard at sunset and exceptional sunshine are the actors of the most beautiful expression of nature."



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