



WINEMAKER

Eric Poli

FARMING

Sustainable

VARIETALS

Neillucio

ABV

13%

AVAILABLE SIZES (L)

0.750



Clos Alivu

Patrimonio Rose Nielluccio

FRANCE, CORSICA, CORSICA



WINERY OVERVIEW

In 2005, Eric Poli sold his interest in the family's 75-acre Vin de Corse estate, Domaine de Piana, to his brother, Antoine. With the proceeds, he bought 7.4 acres (3 hectares) of old-vine Nielluccio and Vermentino (aka Malvoisie de Corse) on the terraced Poggio d'Oletta in the heart of Patrimonio, the oldest and arguably best appellation on this mountainous Mediterranean island. An important factor in Eric's decision was the fact that his wife, Marie-Brigitte, is the Owner/Director of Clos Teddi, the Patrimonio domaine founded by her father in 1970.

Eric expanded Clos Alivu's modest holdings with the purchase of 4.3 acres of vines in the commune of Santo Pietro di Tenda in 2012. Today, he manages Clos Alivu's 11.7 acres of vines and the 86.5 acres of Clos Teddi. Eric has also assumed responsibility for the winemaking of both domaines, while Marie-Brigitte handles commercial affairs for the two companies. The brands are marketed separately outside of Corsica, but at home the Polis share a popular retail tasting room in the heart of the picturesque harbor village of Saint-Florent where they showcase the wines of both Patrimonio domaines. The boutique also features a full range of IGP Île de Beauté wines made from the 108 acres of vines Eric planted in 2007 near his hometown of Linguizzetta on the east coast of the island.

Protected by the maritime influences of the Golfe de Saint-Florent, vines cultivated on the limestone soils of Patrimonio's hillsides rarely require treatments of any kind, so Eric's practices are essentially organic (though without certification). Niellucio, genetically linked to Sangiovese, thrives in this ideally situated inlet at the north end of the island, and when yields are limited, results in wines with more freshness and finesse than those made from its Tuscan cousin. Also, the fresh, aromatic whites made from Vermentino rival the best of Sardinia, Corsica's neighbor to the south.

VINEYARD

11.7 acres of vines total. 50+ year old vines on terraced slopes composed of unique calcareous limestone, clay, and schist mix called Petra Bianca. Manual harvest. Average 35 hl/ha yields. Patrimonio's hillsides rarely require treatments of any kind, so Eric's practices are essentially organic (though without certification).

TERROIR

Terraced slopes composed of unique calcareous limestone, clay and schist mix called Petra Bianca.

VITICULTURE

Average 35 hl/ha yields. 50+ year old Neillucio.

VINIFICATION

The grapes are picked by hand and then undergo direct pressing followed by settling at a low temperature (9°C). The juices are then vinified in stainless steel vats at 14 and 15 °C.

