

March 2024 Producer Fact Sheet

i Clivi

I CLIVI

Friuli Venezia-Giulia, Italy



https://www.iclivi.wine/it/

(Malvasia Vigna 80 Anni 2018) "Never mind the Best Buy list, like for so many other wines on this list, this was simply one of the best Italian wines I tasted all year long, In fact, a number of the Zanusso family's wines could have made this and my Best Wines 2020 list, so it was hard to choose one wine only from the estate. This is made from very old vines (80 years old, in fact) and smells and tastes of orchard fruit, minerals, and above all depth. Great, great wine" 93 points, Ian D'Agata, lan D'Agata's Best Buys in Italian Wine of 2020, Terroir Sense (January 2021)

"The terroir-driven portfolio of I Clivi continues to be a big standout in the region of Friuli. The winery oversees 12 hectares through organic practices... The end results are pretty amazing, fresh and energetic in their youth, but these are also wines that many years in the cellar." Eric

possess the ability to mature for Guido, 'Friuli-Venezia Giulia: Just Try to Keep Up', Vinous (April 2022)

I Clivi, located in Friuli Venezia Giulia, is an exciting young estate from Mario Zanusso. He owns 12 hectares, across two hillside vineyards, one in Brazzano di Cormons, in the Collio DOC district, and one in Corno di Rosazzo, in Colli Orientali DOC. I Clivi's aim is to reflect the uniqueness of this complex, mineral and expressive terroir, through the use of indigenous grape varieties and a hands off, less is more approach to viticulture and vinification. The pure simplicity of their style is what makes these wines so compelling. Full of character, natural concentration and effortless elegance.

Planted with native varietals; Friulano, Ribolla, Verduzzo and Malvasia. They work with very old vines, between 60 and 80+ years, that are deep rooted in these clay, limestone and sedimentary rock soils of marine origin. Sustainability is a very important part of their ethos, they cultivate the land according to organic standards for which their vineyards are certified. In the cellar they ensure absolute integrity and neutrality of their wines through the use native yeasts, spontaneous ferments, no maceration, no chemicals and stainless steel tanks where the wines mature for several months on the lees.

It is a matter of fact that Friuli has struggled with the identity of its wines for some time, with confusing and opposing styles and an overwhelming number of both indigenous and "international" grape varieties. I Clivi sets out to address this confusion by using a minimal intervention approach, allowing the terroir and their regional grapes to speak for themselves. I Clivi are producing what we believe to be the essence of this land and true expressions of these native grapes.

| Code | Label name | Vintage | Alcohol | Closure type | Case size |
|------------|---------------------------------|---------|---------|--------------|-----------|
| White Wine | | | | | |
| IC0421 | Ribolla Gialla 'A Tessa' | 2021 | 12.5% | Cork | 12X0.75lt |
| IC0221 | Friulano Collio 'San Lorenzo' | 2021 | 13.0% | Cork | 6X0.75lt |
| IC0122 | Malvasia Collio 'Vigna 80 Anni' | 2022 | 14.0% | Cork | 12X0.75lt |
| Red Wine | | | | | |
| IC0622 | Cabernet Franc | 2022 | 12.0% | Cork | 6X0.75lt |