



MALVASIA COLLIO VIGNA 80 ANNI

Friuli Venezia-Giulia, Italy

I Clivi

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

Method & Production

Sustainability is core to I Clivi's ethos, they cultivate their land using organic practices for which they are certified in the vineyard. The Malvasia Istriana grapes are hand harvested from Brazzano di Cormons, province of Gorizia, along the Slovenian border. Gentle whole bunch pressing (no prior de-stemming). Spontaneous ferment in stainless steel using native yeasts. The lees are transferred to used French oak for 30 days, the purpose of which is to cleanse the lees to avoid their reductive effect, by the biochemical interaction between the tannins of the oak and the organic matter of the lees. Once the lees are reintegrated with the wine they have an anti-reductive effect, opening the wine and naturally stabilizing all potential instabilities (acidic, proteic, etc). The wine matures on the oaked lees for 12 months in stainless steel. After this time, the wine is bottled with a light filtration.

Tasting Notes

Aromatic, gentle chamomile aromas. Acidic, yet delicate and floral.

Food Matching

Aromatic dishes with spice such as Thai cuisine

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-------------------|-------------------------------|-------------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| White Wine | | | | | | | | | | |
| IC0121 | Malvasia Collio Vigna 80 Anni | Malvasia Istriana | 2021 | 13.0% | Cork | 6X0.75lt | No | No | No | No |