



FRIULANO COLLIO 'SAN LORENZO'

Friuli Venezia-Giulia, Italy

I Clivi

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

Method & Production

A single-vineyard wine, the organic certified Friulano grapes are hand-harvested from vines surrounding the San Lorenzo Church in Brazzano di Cormons. 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 18 months in stainless steel. After this time, the wine is bottled with a light filtration. 'San Lorenzo' spends a minimum of one and a half years in bottle before release.

Tasting Notes

A text-book example of this native variety. Dry, slightly aromatic, elderberry, fine-herbs aromas with nutty, almost almondy finish. Good acidity, beautiful balance, minerality.

Food Matching

Prosciutto crudo

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
IC0218	Friulano Collio 'San Lorenzo'	Friulano	2018	13.0%	Cork	6X0.75lt	No	No	No	No