



RIBOLLA GIALLA 'A TESSA'

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 Ribolla Gialla grapes are hand-picked in whole bunches from the Gramogliano Hills, Corno di Rosazzo, Province of Udine, along the Slovenian Border. Very gentle whole bunch pressing in order to extract only the first and cleanest part of the must. Fermentation using natural yeasts, after which the wine is matured in cement for 10 months.

Tasting Notes

Subtle aromatics, with a nose of lemon zest. The palate is marked by a refreshing citric acidity combined with a salty, very dry, mineral finish.

Food Matching

Works beautifully well with oysters and sushi

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
IC0421	Ribolla Gialla 'A Tessa'	Ribolla Gialla	2021	12.5%	Cork	12X0.75lt	No	No	Yes	No