



VERDUZZO COLLI ORIENTALI

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 Verduzzo grapes are hand-harvested from Corno di Rosazzo. 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 24 months in stainless steel. After this time, the wine is bottled with a light filtration.

Tasting Notes

Gentle, Violets aromas with an austere licorice finish. Full, Dense, with a lot of viscosity.

Food Matching

Spaghetti alle vongole

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
White Wine									
IC0517	Verduzzo Colli Orientali	Verduzzo	2017	13.3%	Cork	12X0.75lt	No	No	No