
I CLIVI BIANCO 'BRAZAN'



Region: Friuli, Italy

Appellation: Collio Goriziano DOC

Grapes: 90% Friulano, 10% Malvasia Istriana

Farming: Certified organic

Age of vines: Planted from the 1930's through the 1950's

Vineyard: "Brazan" Vineyard in Brazzano di Cormons, Province of Gorizia, along the Slovenian Border.

Altitude, Aspect, & Soil Type: 150 M, SW Facing, Ponca (sandstone marl)

Typical Harvest Time: Mid September

Maceration & Fermentation: Controlled low temperature fermentation in stainless steel with indigenous yeasts

Aging: 24 months in stainless steel, 18 month on the lees

Finishing: Light filtration

Production: 3,000 bottles annually

Notes from Oliver:

I Clivi began in 1995, when Mario Zanusso and his Ferdinando father purchased 3 old vineyards in Collio and Colli Orientali appellations of eastern Friuli. When describing the ethos of the estate, Ferdinando says, "My idea was to let history speak through the wine, by making as "transparent" a wine as possible, in which soil, climate and tradition may come fully through and be perceived without interferences."

From a single hillside vineyard in Collio. Seventy-year-old vines, very low yields, very limited production. Aged on the lees for 18 months. One of the best white wines I've drunk from Italy.