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## I CLIVI BIANCO 'GALEA'

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**Region:** Friuli, Italy

**Appellation:** Friuli Colli Orientali DOC

**Grapes:** 90% Friulano, 10% Verduzzo

**Farming:** Certified organic

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

**Vineyard:** "Galea" Vineyard on Gramogliano Hills, Corno di Rosazzo, Province of Udine, along the Slovenian Border

**Altitude, Aspect, & Soil Type:** 150 M, S 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, on the lees

**Finishing:** Light filtration

**Production:** 5,000 bottles annually

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### 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."

Galea is a small single vineyard, approximately 1 hectare, in the Colli Orientali. This site is slightly drier, and receives more sun than I Clivi's other parcels. Herbal flavors, with nutty and citrus notes, and a mineral, long finish. Bright, fresh, complex, and delicious, pairs well with cheese, seafood, pastas, risottos, and light meats.