
I CLIVI RIBOLLA GIALLA BRUT 'RBL'



Region: Friuli, Italy

Grapes: 50% Ribolla Gialla 50% Pinot Nero

Farming: Certified organic

Age of vines: Planted in 2009

Altitude, Aspect, & Soil Type: 200 M, S Facing, Ponca (sandstone marl)

Typical Harvest Time: Late September

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

Aging: 3 months in tank, on the lees, until bottled under pressure

Finishing: Light filtration

Production: 10,000 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.”

I Clivi's RBL is made in a similar way to Moscato D'Asti, using special tanks and doing a single fermentation from juice to sparkling wine in one step. Elegant and fine, it is crisp, dry, and a delightful change of pace from the usual bubbly. Enjoy with cheeses, creamy pasta, or Dungeness crab.