
I CLIVI RIBOLLA GIALLA



Region: Friuli, Italy

Appellation: Venezia Giulia DOC

Grapes: 100% Ribolla Gialla

Farming: Certified organic

Age of vines: Planted in 2009

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

Typical Harvest Time: Early October

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

Aging: 6 months in stainless steel, 6 month on the lees

Finishing: Light filtration

Production: 20,000 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 Ribolla Gialla is grown in the Colli Orientali, near their Galea vineyard. Their interpretation is complex and distinctive, showing notes of herbs, citrus, almond, and flowers. Very mineral and very fresh, with mouthwatering acidity. A great food wine, but also beautiful as a dry aperitif. Pair with cheese, light meats, and seafood.