
I CLIVI FRIULANO ‘SAN PIETRO’



Region: Friuli, Italy

Appellation: Friuli Colli Orientali DOC

Grapes: 100% Friulano

Farming: Certified organic

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

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: 6 months in stainless steel, on the lees

Finishing: Light filtration

Production: 15,000 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.”

The San Pietro vineyard is a small site in the Colli Orientali dedicated to Friulano, formerly known as Tocai Friulano. Bright and complex, this wine shows clear herbal, nutty, and citrus notes. Fresh and balanced, it is a delicious match for seafood, pastas, and light meat dishes