

## An Integrity Wines Selection

### I Clivi (Tocai) Friulano cru San Pietro 2010 Colli Orientali del Friuli DOC

- **Grape varieties:** 100% Tocai Friulano
- **Production:** 10,000 bottles
- **Vine Age:** 60 old vines
- **Vinification:** No pellicular maceration, indigenous (grapes' own) yeasts only. no malolactic fermentation, 6 months maturation on lees, no oak, no filtering
- **Vineyards:** a part of 8 hectares in the "Colli Orientali del Friuli" DOC district
- **Planting Density:** 2500 vines per hectare. These are old traditional vineyards on steep hillside slopes (40% average gradient)
- **Yields:** 2 to 3 tons, handpicked grapes per hectare (.08 to 1.25 tons per acre)
- **Viticulture:** Organic



**Fermentation:** In stainless steel, at controlled temperatures. Activated and conducted by the grapes' own yeasts only, including naturally occurring malolactice fermentation. No particular maceration and slow fermentation to January/February.

**Cellar Treatment:** Time is the main treatment. No inoculations of yeasts or chemical agents for stimulating or speeding up fermentation. The wine is left on the lees for at least two years to stabilize – in the following autumn it may ferment again to burn off one or two grams of residual sugar – and clarify, then it is bottled and laid down for some months, being offered for sale at a minimum of three years of age. No racking, no oak (white wine), no filtering. Bottling is done by hand – both filling and corking.

**Setting up I Clivi in the early 90s, Ferdinando sought to recapture the authentic character of the wine of this ancient land,** which had been somehow lost over the past hundred years. Two ancient vineyards - twelve hectares of very old vines on steep, terraced hills in two of Friuli's best sites: eight in Corno di Rosazzo, in the *Colli Orientali del Friuli* DOC district, and four in Brazzano di Cormons, in the *Collio* district.



Ferdinando's 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. A wine truly grown, whose character is shaped entirely in the vineyard by soil, climate and vines and is in no way altered in the cellar, a wine that stands solely on itself, on its own intrinsic qualities, and is not made to suffer any intervention or "improvement". In short, purest terroir expression, "without addition or diminishing". The recipe is organic cultivation in the vineyard, with naturally low yields which seldom reach 20 hectolitres per hectare, and spontaneous, non-interventionist winemaking to ensure absolute integrity.

Focused, mineral-intense, tightly wound wines with great agability.

***For more information please contact us at [www.integritywines.net](http://www.integritywines.net), or call us at 404.808.8788.***