

An Integrity Wines Selection

I Clivi

Ribolla Gialla, Colli Orientali del Friuli DOC

- **Grape varieties: 100% Ribolla Gialla.**
- **Production: 10,000 bottles.**
- **Age of Vines: Planted with young vines**
- **Soil composition: mixture of limestone, clay and sandstone**
- **Hand harvested**
- **Vinification:**
 - **No pellicular maceration,**
 - **indigenous (grapes' own) yeasts only**
 - **no malolactic fermentation,**
 - **6 months maturation on lees,**
 - **no oak, no filtering.**



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.



Soil composition is a mixture of limestone, clay and sandstone 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.

For more information please contact us at www.integritywines.net, or call us at 404.808.8788.