



# I CLIVI FRIULANO 'SAN PIETRO'

100% Friulano. The San Pietro vineyard is a small site in the Colli Orientali dedicated to 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. Organic.

The San Pietro vineyard is a small site in the Colli Orientali DOC in Friuli, Italy, formerly known as Tocai Friulano. The vines were planted from the 1930's through the 1950's. The vineyard is at 150m, South facing. The soil is Ponca (sandstone marl). Controlled low temperature fermentation in stainless steel with indigenous yeasts. Aged 6 months in stainless steel, on the lees. Light filtration.

Mario Zanusso of I Clivi is a ferociously intelligent, thoughtful wine producer with a deceptively calm, low-key demeanor when you first meet him; it is only as you talk to him that his passion for his work and his deep understanding of it, emerge. His wines strike you just as he does; it takes a little time for them to show their stuff, but they are brilliantly made. They are restrained, energetic and finally expressive and deeply rewarding. Organic cultivation in the vineyard, with naturally low yields and spontaneous, non-interventionist winemaking to ensure absolute integrity.

AN EASTERLY WINE SELECTION • BELFAST, ME

## *Tasting Note:*

### QUINTA DO REGUEIRO FRIULANO 'SAN PIETRO'

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## *Shelf Talker:*

