

I CLIVI VENEZIA GIULIA, SCHIOPPETTINO



100% Schioppettino from 50-year-old vines. Vibrant, luminous ruby color. Aromas and flavors of watermelon, strawberry, cherry, licorice and violets with a slight peppery spiciness. On the palate, there is incredible transparency and a saline minerality combined with a pronounced, filigree acidity framed by juicy tannins. The finish is delicate and refreshing with lingering red fruit and spice flavors. Organic.

From the Friuli-Venezia Giulia wine region, Italy. The vineyard is south-east facing. The soil is Ponca (Marl of Marine Origin). The vines are 50 years old. Fermented in stainless steel on indigenous (grapes' own) yeasts only. Approximately 14 days of skin contact. 100% spontaneous malolactic fermentation. Matured in stainless steel for 8 months.

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:

I CLIVI VENEZIA GIULIA, SCHIOPPETTINO

100% Schioppettino. Aromas & flavors of watermelon, strawberry, cherry, licorice, violets & a peppery spiciness; transparency, saline minerality; filigree acidity framed by juicy tannins; delicate & refreshing finish with red fruit & spice flavors. Organic.

Shelf Talker:

I CLIVI SCHIOPPETTINO VENEZIA GIULIA

100% Schioppettino from 50-year-old vines. Vibrant, luminous ruby color. Aromas & flavors of watermelon, strawberry, cherry, licorice & violets with a slight peppery spiciness. On the palate, there is incredible transparency & a saline minerality combined with a pronounced, filigree acidity framed by juicy tannins. The finish is delicate & refreshing with lingering red fruit & spice flavors. Organic.



AN EASTERLY WINE SELECTION