

I CLIVI BIANCO 'GALEA'



Friulano and Verduzzo. Golden yellow color with straw highlights. Earthy, deep, terroir-driven classic old-school blend. Almonds, sun-burned stones, honey, anise. Flavors of white peach, while the finish reveals bitter almond and balsamic hints that add gravitas. The rich salinity makes the experience nearly infinite, with lingering wood tones. Organic.

“Galea” Vineyard on Gramogliano Hills, Corno di Rosazzo, Province of Udine, along the Slovenian border in the Colli Orientali, Friuli, Italy. The vines were planted from the 1940’s through the 1950’s. The vineyard is at 150m, south facing. The soil is Ponca (sandstone marl). The grapes are co-harvested and co-fermented, fermentation begins in stainless steel and finishes in barrels (50% new, 50% neutral). Aged in barrel for 12 months, with battonage 1x/ month (depending on vintage), then stainless steel for 6 months. Total lees aging is 18 months. 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.

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Tasting Note:

QUINTA DO REGUEIRO BIANCO 'GALEA'

Friulano & Verduzzo. Earthy, deep, terroir-driven; almonds, sun-burned stones, honey, anise; flavors of white peach; bitter almond & balsamic on the finish; rich salinity with lingering wood tones. Organic.

Shelf Talker:



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