

Product Fact Sheet March 2025



FRIULANO COLLIO 'SAN LORENZO'

Friuli Venezia-Giulia, Italy I Clivi

https://www.iclivi.wine/it/

Method & Production

A single-vineyard wine, the organic certified Friulano grapes are hand-harvested from vines surrounding the San Lorenzo Church in Brazzano di Cormons. Gentle whole bunch pressing (no prior de-stemming). Spontaneous ferment in stainless steel using native yeasts. The lees are transferred to used French oak for 30 days, the purpose of which is to clean se the less to avoid their reductive effect, by the biochemical interaction between the tannins of the oak and the organic matter of the less. Once the less are reintegrated with the wine they have an anti-reductive effect, opening the wine and naturally stabilizing all potential instabilities (acidic, proteic, etc). The wine matures on the oaked less for 18 months in stainless steel. After this time, the wine is bottled with a light filtration. 'San Lorenzo' spends a minimum of one and a half years in bottle before release.

Tasting Notes

A text-book example of this native variety. Dry, slightly aromatic, elderberry, fine-herbs aromas with nutty, almost almondy finish. Good acidity, beautiful balance, minerality.

Food Matching

Prosciutto crudo

White Wine IC0221 Friulano Collio 'San Lorenzo' Friulano 2021 13.0% Cork 6X0.75lt No No Yes No	Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size Organic	Biodynamic	Vegan	Natural
ICO221 Friulano Collio 'San Lorenzo' Friulano 2021 13.0% Cork 6X0.75lt No No Yes No	White Wine									
	IC0221	Friulano Collio 'San Lorenzo'	Friulano	2021	13.0%	Cork	6X0.75It No	No	Yes	No