



# CLIC BIANCO VENEZIA GIULIA I.G.T.

*The Clic Bianco is a blend of the local Friuliano with two international white grapes, Chardonnay and Riesling, each variety providing its own unique contribution to the wine. The Chardonnay undergoes partial malolactic fermentation, adding body and richness, while the Friulano contributes typical fruity notes of pear and almond and zesty acidity. The Riesling lifts the wine's aromatics and offers an inviting freshness on the palate. The Bianco is a wine that is truly the sum of its parts, together highlighting the unique complexities typical of the region's most interesting white blends.*



<b>Classification:</b>	Venezia Giulia IGT
<b>Variety:</b>	40% Chardonnay, 40% Tocai Friulano, 20% Riesling Renano (Rhine Riesling)
<b>Production:</b>	6,000 bottles
<b>Production Area:</b>	Cormòns (GO)
<b>Soil type:</b>	Sandy clay, very stony
<b>Avg age of vines:</b>	30 years
<b>Training system:</b>	Double reversed fruiting cane
<b>Vine Density:</b>	4,500 plants/ha
<b>Harvesting:</b>	Manual
<b>Time of harvest:</b>	First 10 days of September
<b>Vinification:</b>	Temperature-controlled fermentation in stainless steel; Chardonnay undergoes partial malolactic fermentation
<b>Refining:</b>	Stainless steel until bottling
<b>Alcohol:</b>	12%
<b>Release:</b>	April

