



CLIC

Region: Cormòns (Friuli), Italy

Owners: Fabio Coser & family

Website: www.roncodeitassi.it

Winemaker: Enrico Coser

WINES:

PINOT GRIGIO VENEZIA GIULIA IGT

Delicious and refreshing with invigorating aromas and flavors of fresh yellow and green apples, white peach and quince. Hints of white flowers and almond finish in an incredibly crisp and pleasantly balanced wine to be enjoyed anytime, anywhere.

100% Pinot Grigio from 22 years old vines

SAUVIGNON BLANC VENEZIA GIULIA IGT

Alongside the local Friulian grape varieties, Sauvignon Blanc is considered among the most prestigious white wines of the region. This interpretation of the international grape showcases intense aromas and flavors reminiscent of the famous Marlborough Sauvignon Blanc from New Zealand. Pronounced expression of grapefruit skin, juice and seeds interwoven with sweet jalapeno skin and citrus laden herbs. Perfect for an aperitif or as an accompaniment to fish dishes.

100% Sauvignon Blanc from 20 years old vines, fermentation in stainless steel

CHARDONNAY VENEZIA GIULIA IGT

Fermented and refined solely in stainless steel, this is an elegantly aromatic and medium-bodied Chardonnay with fresh notes of green and yellow apple and pear. A partial malolactic fermentation makes the wine fuller and rounder with an alluring slightly creamy texture. The Chardonnay perfectly embodies the Clic philosophy of making wines to be enjoyed, even better if enjoyed with friends.

100% Chardonnay from 22 years old vines, fermentation in stainless steel

BIANCO IGT

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.

40% Chardonnay, 40% Tocai Friulano, 20% Riesling Renano (Rhine Riesling), fermentation in stainless steel



CABERNET SAUVIGNON VENEZIA GIULIA IGT

An approachable, medium-bodied Cabernet with generous fruit expressions of blackberries, cassis and other dark berries enveloped in a velvety smooth texture and pleasant spicy notes. Though this wine can be aged a few years, it is enjoyable already young, particularly in accompaniment to red meat or a cheese plate.

100% Cabernet Sauvignon from 28 years old vines, fermentation in stainless steel

MERLOT VENEZIA GIULIA IGT

Intense ruby red with garnet reflections. Fruity, slightly herbaceous, with distinct raspberry fragrance. Dry and slightly tannic, with medium body and texture, pairs well with both white and red meats.

100% Merlot from 20 years old vines, fermentation in stainless steel

