

CLIC

CHARDONNAY

VENEZIA GIULIA IGT



Enrico Coser, young gun winemaker from Ronco dei Tassi, created Clic to introduce a new generation to the delights of the grapes and wines of Friuli. The name Clic, in Friulan dialect, means ‘a small glass of wine shared with friends’ – exactly what the wines are intended for. Great value wines with ‘drinkability’, bottled under screwcap with decidedly modern packaging. The fruit is sourced from their own vineyards and from neighboring growers in both Collio and Isonzo. The grapes are picked early to maintain varietal freshness and keep the alcohol low.

GRAPES: 100% Chardonnay

PRODUCTION ZONE: Cormons (Gorizia), Friuli

APPELLATION: Venezia Giulia IGP (*Indicazione Geografica Tipica*)

VINIFICATION: stainless steel with partial malo-lactic

AGEING: stainless steel tanks until bottling

SOIL: Sandy-clayey, very stony

AGE OF VINES: 22 years old

TRAINING SYSTEM: Double reversed fruiting cane

VINES PER HECTARE: 4,500

HARVEST TIME: First ten days in September – all by hand

ALCOHOL CONT. BY VOL.: 13.5%

TOTAL PRODUCTION: 300 cs.

TASTING NOTES: Elegantly aromatic and medium bodied with notes of green and yellow apple with pear and wrapped around a mildly creamy texture.