

CLIC

MERLOT 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% Merlot

PRODUCTION ZONE: Cormons (Gorizia), Friuli

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

VINIFICATION: stainless steel

AGEING: In oak barrels for 6 months, then bottle-aged approx. 3 months before release

SOIL: Sandy-clayey, very stony

AGE OF VINES: 30 years old

TRAINING SYSTEM: Double reversed fruiting cane

VINES PER HECTARE: 4,500

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

ALCOHOL CONT. BY VOL.: 13.5%

TOTAL PRODUCTION: 500 cs.

TASTING NOTES: medium bodied with plush expressions of abundant black berries, cassis and other dark berries warped around a velvety texture and pleasantly light spicy notes.