

# CLIC

## 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.



*Friuli Venezia Giulia is located on the North-East of Italy, very close to Venice. It's quite a small land but with a huge variety of landscapes and amazing sceneries. Every corner is an unexpected surprise!*



### CLIC PINOT GRIGIO

**GRAPES:** 100% Pinot Grigio

**ABV** 13%

**PRODUCTION ZONE:** Cormons (Gorizia), Friuli

**VINIFICATION & AGING:** Stainless steel

**AGE OF VINES:** 22 years old

**SOIL:** Sandy-clayey, very stony

**TASTING NOTES:** Delicious and refreshing. Aromas and flavors of fresh yellow and green apples, white peach, quince and white flowers, hints of almond and peach. Crisp and balanced.



### CLIC SAUVIGNON BLANC

**GRAPES:** 100% Sauvignon Blanc

**ABV** 13%

**PRODUCTION ZONE:** Cormons (Gorizia), Friuli

**VINIFICATION & AGING:** Stainless steel

**AGE OF VINES:** 20 years old

**SOIL:** Sandy-clay, very stony

**TASTING NOTES:** Intense aromas and flavors that remind of Marlborough, New Zealand: pronounced expressions of grapefruit skin, juice and seeds interwoven with sweet jalapeno skin & citrus laden herbs.



### CLIC CHARDONNAY

**GRAPES:** 100% Chardonnay

**ABV** 13%

**PRODUCTION ZONE:** Cormons (Gorizia), Friuli

**VINIFICATION & AGING:** Stainless steel

**AGE OF VINES:** 22 years old

**SOIL:** Sandy-clay, very stony

**TASTING NOTES:** The Chardonnay undergoes partial malolactic fermentation, adding body and richness; Elegantly aromatic and medium bodied with notes of green and yellow apple with pear and wrapped around a mildly creamy texture.



### CLIC MERLOT

**GRAPES:** 100% Merlot

**ABV** 13%

**PRODUCTION ZONE:** Cormons (Gorizia), Friuli

**VINIFICATION & AGING:** Stainless steel - aged for 10 months in oak barrel, then bottle-aged approx. 3 months before release

**AGE OF VINES:** 30 years old

**SOIL:** Sandy-clay, very stony

**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.



### CLIC CABERNET SAUVIGNON

**GRAPES:** 100% Cabernet Sauvignon

**PRODUCTION ZONE:** Cormons (Gorizia), Friuli

**VINIFICATION & AGING:** Stainless steel - aged for 14 months in oak barrel, then bottle-aged approx. 3 months before release

**AGE OF VINES:** 28 years old

**SOIL:** Sandy-clayey, very stony

**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.

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