

# CLIC

## PINOT GRIGIO

### 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% Pinot Grigio

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

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

**VINIFICATION:** Stainless steel

**AGEING:** Stainless steel

**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%

**TOTAL PRODUCTION:** 500 cs.

**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.

**2019 Review: 90 Points, James Suckling:** “Aromas of sliced pear, wet stones, grapefruit and lemon zest. It’s medium-bodied with bright acidity and a tangy, zesty finish. Drink now. Screw cap.”