

# i Clivi

## CLIVI GALEA

Friuli Colli Orientali  
*Denominazione di Origine Protetta*

**Grape variety**

90% Friulano, 10% Verduzzo.

**Tasting note**

Earthy, deep, terroir-driven classic old-school blend. Almonds, sun-burned stones, honey, anise.

**Vineyard site**

"Galea" Vineyard on Gramogliano Hills, Corno di Rosazzo, Province of Udine, along the Slovenian Border.

**Characteristics of vineyard**

Planted with 70 years old vines.

**Soil**

Marl and sandstone flysch of Eocene origin.

**Harvest**

Mid September.

**Production**

5,000 bottles.

**Alcohol**

13%

**Residual sugars**

<2 gr/lit

**Vinification**

Matured 24 months on fine lees, always in stainless steel his long maturation drives the wine aromatic expression from primary, variety-related aromas to a deeper, more terroir-driven character.

**Differences with clivi Brazan**

Mostly same grape variety, same vinification technique, all things being equal but the terroir: these 2 wines come from 2 different vineyards, hence all the differences are given by the terroir factor. Drier and sun-kissed the Galea vineyard, bringing more earthy flavours, and a minerality of baked stones. More humid and with more diurnal variation the Brazan vineyard, which gives more hydrocarbonic aromas, and a minerality of salty sea air.

