

# PORTOVINO

## SFERA BIANCO 750 ml RIBOLLA GIALLA 2024 in collaboration with I Clivi

From the Alps to the Mediterranean, Sfera is a collaboration with artisanal wineries across Italy to explore unique Terroirs and shine a light on small production of wines that deserve to be seen and tasted.

Sfera takes us through granite hillsides, high-altitude vineyards, and coastal slopes. The project focuses on seeking out lesser-known native grape varieties with untapped potential—hidden gems waiting to be revealed.

The main concept at the heart of Sfera is working together. We partner with winemakers who are eager to experiment, to bottle something truly special—something outside their usual lineup—in small, character-filled batches that speak of place, craft, and creativity.

*I Clivi* is a pioneer of the area Colli Orientali and has 70 years old vines of Ribolla Gialla in the estate. All the vineyards are located in a unique area characterized by *LA PONCA*: a soil type typical of Friuli, characterized by alternating layers of marl and sandstone, derived from Eocene marine sediments. The results are mostly elegant, fresh, vibrant wines.

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**REGION:** Friuli Venezia Giulia **GROWING AREA:** Colli Orientali

**APPELLATION:** IGP Venezia Giulia

**FARMING:** practicing organic

**VINEYARD:** 1.5 Ha **ALTITUDE:** 200 m / 884 ft

**SOILS:** clay and limestone **VARIETIES:** 100% Ribolla Gialla

**VINE AGE:** 15 and 30 years old **VINE TRAINING:** *guyot*

**HARVEST DATE:** mid September

**FERMENTATION & ÉLEVAGE:** direct press of the grapes and fermentation in stainless steel tanks for 14 days. Elevage in stainless steel on its lees; in the first 2 weeks with daily *batonnages*, in the following 6 months only weekly *batonnages* in order to protect the wine and refine the texture.

**SULPHUR:** 70 mg/L total SO<sub>2</sub>

**ALCOHOL:** 12.5% **ANNUAL PRODUCTION:** 700 cases

