

# PORTOVINO

SFERA LITRO BIANCO NV L 001.2022 in collaboration with I Clivi

From the Alps to the Mediterranean, SFERA is a collaboration with small certified-organic farmers to bottle Liters in limited runs.

This production of Bianco is made in collaboration with I Clivi. They are located in Friuli Venezia Giulia in the area of *Colli Orientali* appellation. It's on the last Italian side with Slovenian borders.

The Adriatic sea is only 30 km away and the vineyards have been there since ages; the oldest is 70 years old.

Ribolla Gialla is the local grape and the land here has plenty of limestone and mountain's sediments.

Ocean breeze and minerality are combined with a gentle creamy texture given by the lees.

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

**FARMING:** Certified organic by CSQA # IT-BIO-021

**VINEYARD:** Galea, 4 Ha **ALTITUDE:** 200 m / 656 ft

**SOILS:** Limestone and clay for soil composition

**VARIETIES:** 100% Ribolla Gialla **VINE AGE:** 30 years old

**VINE TRAINING:** Guyot **HARVEST DATE:** Mid-September

**YEASTS:** Native **VINIFICATION:** Direct pressing of the grapes;

fermentation in steel tanks for 14 days with NO temperature control.

Elevage on its lees for 6 months with weekly battonages. Racking and natural decant of the sediment.

**SULPHUR:** 30 mg/l added at the end of fermentation and 30 mg/L before bottling **CLARIFICATION:** no

**ALCOHOL:** 12.5% **ANNUAL PRODUCTION:** 1,200 cases

