

SFERA CANS

250 ML CANS • VINO BIANCO

in collaboration with I Clivi Lot. L001.2023

REGION: Friuli Venezia Giulia

GROWING AREA: Colli Orientali

PRODUCER: I Clivi

VINEYARD: Galea, 4 h

SOILS: Limestone and Clay

ALTITUDE: 200 m / 656 ft

VARIETY: 100% Ribolla Gialla

VINE TRAINING: Guyot

VINE AGE: 30 years old

HARVEST DATE: Beginning of September

FERMENTATION AND ÉLEVAGE: Direct press and spontaneous fermentation for 14 days. Élevage in stainless steel tanks on the lees for 12 months with weekly bâtonnage

SULPHUR: 40 mg added at bottling

FILTERING: None

ALCOHOL: 11.5%

BATCH NUMBER: Lot. L001.2023; 12.000 cans

BOX CONTENTS: 4x250 ml (with carrying handles)



THE STORY OF SFERA

From the Alps to the Mediterranean Sea, SFERA is a collaboration with small certified-organic growers to bottle and can wine in small batches from all over Italy. A singular vineyard on a hill, a few rows of mountain vines, some limestone soils near the sea: we're searching for unique terroirs from farmers working the land respectfully. Wines to drink, wines with terroir!

www.sferalitro.com

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