

CLESI

PROFILE

Chris and Adrienne Ferrara began producing Italian-varietal wines sourced exclusively from the diverse microclimates of the Central Coast. Clesi's Italian focus came from Chris's love of Italian wines and a background in viticulture that allowed him to plant and farm old world varieties. During his extensive travels throughout Italy, he noted the similarity in conditions of rainfall, soils, and temperatures that are shared between Italy and the Central Coast of California. It just made sense to him to try his hand at planting the traditional varietals of the old world, visualizing them through a new world lens. The intent at Clesi is to merge the exceptional quality produced on the Central Coast with the complexity and restraint necessary to create an elegant and food-focused wine.

SPECIFICATIONS

Wine: Monterey Malvasia "San Bernabe Vineyard"

Varietals: Malvasia Bianca

Appellation: Monterey AVA

Location: San Bernabe Vineyard

Production: 381 cases

Agricultural Method: Certified Organic (CCOF) 

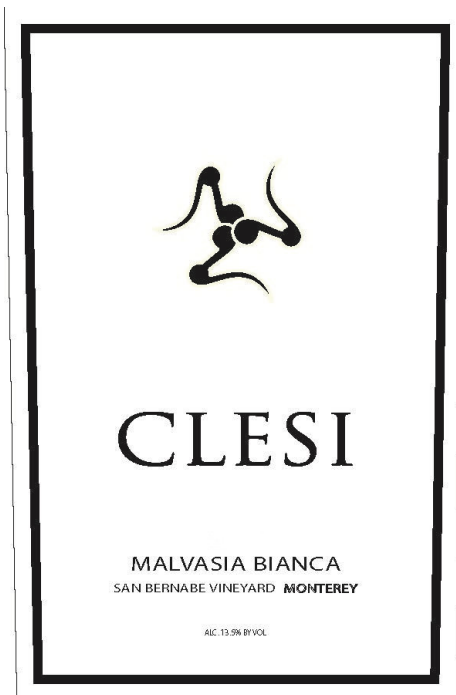
Harvest: September 28 at 22.6 Brix

Vinification: 65% stainless steel fermented and 35% neutral French oak cooperage. Bottled after six months.

Tasting Notes: Jasmine, white peach, and apricot aromas are complemented by grapefruit, honeysuckle, and lemon flavors on the palate. This wine is crisp with strong minerality in its youth and develops more viscosity and texture as it matures.

pH: 3.26

TA: 7.8 g/l



SHIVERICK IMPORTS • from vine to glass for more than 30 years

www.shiverick.com • shiverick@shiverick.com