

Friulano



Classification

White - D.O.C. Friuli Isonzo - Rive Alte in Brazzano

Grape variety

100% Tocai friulano (Native variety)

Vine location

P.C. 554/1 - F.M. 5 - Census municipality of Brazzano (GO)

Average vine age

50 years

Soil profile

In general, moderately deep skeleton grain, formed on the fluvio-glacial flood plain of the Judrio stream and on the marl sediments from San Giorgio's hill.

Harvest period

Second decade of September

Harvest

Strictly by hand

Fermentation

Stainless steel tanks at a controlled temperature

Ageing

Bâtonnage for 3-4 months on its noble lees in cement vats

Estimated cellar life

From between 3-5 years

Annual production

6,000 (750 mL)

AN EXPRESSION OF THE TERRITORY

The area of Brazzano is a well-defined geographical identity: to the north from San Giorgio hill, which is part of the Gorizian Collio, to the east from the Tsontina plain and the town of Cormons, to the South and West by the Judrio stream. It is precisely this latter location that is linked both to the history and the pedological formation of the landscape in Brazzano. In the heart of the village is the historic Bracco Family's winery - winemakers since 1881 and for more than five generations owners of the same vineyards that still bear ancient place names that date back to the Austro-Hungarian era. It is from the blend of grapes from these different micro-zones and from the synergy of their different requisites that the Brazzano Cru wines come into being.

BRACCO

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