

Ultimo



Ultimo Friulano 2018

Classification

White - D.O.C. FRIULI ISONZO - RIVE ALTE

Annual production

5,000 (750 mL), 500 Magnums (1,5 L)

Vine location

Brazzano (Cormons) in the North-West of the D.O.C. Friuli Isonzo

Cru

"Vignis di Brach", in the Rive Alte area

Grape variety

100% Tokai Friulano (Native variety)

Year of vineyard planting

1946

Altitude

55 metres above sea level

Soil profile

Eocenic river terrace with medium grain and presence of pebbly

Yield

6500 kilograms per hectare

Training system

Double guyot

Vine density

3,000 vines per hectare

Harvest period

Second decade of September

Pest control

Responsible and environmentally sustainable management

Harvest

Strictly handpicked

Vinification

The Friulano grapes are gently de-stemmed and crushed before undergoing a short period of maceration, followed by a soft pressing and cleaning of the must by means of static sedimentation at a low temperature. Alcoholic fermentation and élevage sur lies process takes place in cement vats.

Maceration time

4-6 Hours

Fermentation time

Very slowly, during 16 days

Fermentation temperature

15 ÷ 17°C

Ageing

Bâtonnage for 3-4 months on fine deposit

Bottling

July 2018, with natural cork

Bottle-ageing

2 months in the bottle, before the sale in a temperature-controlled room

Alcohol content

13.5% vol

Cellar longevity

To drink now or to be kept for 5-7 years

Evolutionary peak from

2-3 years after the harvest

Colour

Deep straw yellow with good brightness

Bouquet

Intense and fresh, fruity and varietal with vegetable overtones, with a full spectrum of aromatics.

Flavour

Elegant, dry and warm. It is noticeable for its excellent tanginess and good concentration. It is persistent, with a typical almond finish integrated by a pleasant grassy and mineral sensation that is linked to the terroir.

Wine and food pairing

Traditionally served as an aperitif in Friuli, Friulano is ideal with cured ham, salami and cured meats in general; it is a pleasant accompaniment to fish dishes and fresh and seasoned cheeses.

Best served at

Not less than 10°C

BRACCO

1881

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An authentic Friulano produced from a mass selection of Tokai Friulano vines on a Riparia Gloire rootstock, which are jealously guarded having always been cultivated by the Bracco family.