Collio Bianco



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Classification

Bianco - D.O.C. Collio

Vine location

Brazzano (Cormòns) in the South of the Collio Goriziano D.O.C.

Cru

The Podere Ca' delle Vallade which belongs to the Perabò family, has southeasterly exposure and is located halfway up a very sunny slope and whipped by cold north-easterly winds.

Grape variety

50% Friulano, 25% Malvasia istriana e 25% Sauvignon blanc

Year of vineyard planting

1960

Altitude

70 metres above sea level

Soil profile

"Flysch di Cormòns" made up of alternating layers of sandstone and marl. The current arrangement was obtained by tilling the soil by hand, so as not to alter the contour lines and leaving the original geological layers below intact.

Yield

6000 kilos per hectare

Training system

Double-arched cane

Vine density

High considering the steepness of the terrain

Harvest period

End of September

Pest control

Responsible and environmentally sustainable management

Harvest

Strictly handpicked

Vinification

The ripe Sauvignon grapes are picked together with the late-harvest Malvasia grapes which are markedly aromatic, while the fundamental presence of the Friulano gives rise to a strong character which remains constant over the years.

Temperature-controlled fermentation and transfer to cement barrels for the élevage sur lies process lessen the contributions of each individual grapes so as to express the overall character of the vineyard choir as a whole.

Alcohol content

14% vol

Colour

Straw yellow with good brightness

Bouquet

Intense and captivating, refined and heady, with hints of Mediterranean scrub.

Flavour

Thanks to its excellent freshness and great personality, it combines elegance with an indisputable aromatic complexity.

Wine and food pairing

Particularly suitable for fish dishes and vegetable risotto.

Best served at

Not less than 12°C

BRACCO

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