

# Ultimo



## Ultimo Friulano 2019

### Classification

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

### Annual production

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

### Vine location

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

### Cru

"Vignis di Brach", in the Rive Alte area

### Grape variety

100% Tocai 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.*