NEW SEARCH

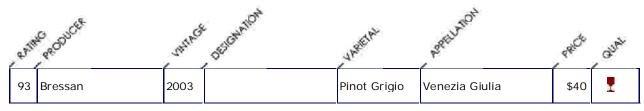
RETURN TO YOUR SEARCH

RATING 2003 Bressan

93 Pinot Grigio, Venezia Giulia, \$40
An Editors' Choice

Amidst the sea of copycat Grigios one exception stands out. It starts with a deep golden color and a nose ripe with toasted almond, pine box, caramel and maple syrup. Compactly structured, smooth and silky with lingering spice from barrel aging. Imported by VinUS Inc. - M.L. (2/1/2006)

Vin US In c



RATING

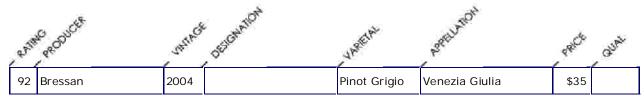
2004 Bressan

92

Pinot Grigio, Venezia Giulia, \$35

Bressan proves that Pinot Grigio can obtain sky high levels of sophistication. This saturated, almost amber-colored wine is rich with opulent honey, apricot, maple syrup, baked pear and pungent pinesap. It's extremely rich, long-lasting and sports a complex, almost prickly personality. - M.L. (12/1/2007)

Vin US In c



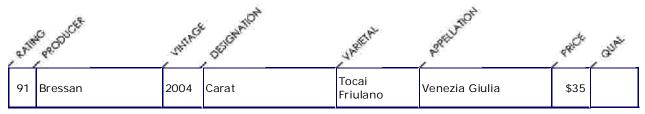
RATING

2004 Bressan Carat

9 1 Tocai Friulano, Venezia Giulia, \$35

Here's a white wine that is so rich and creamy it could stand up to the most demanding pairing situations, from pasta with bechamel sauce to honey-roasted pork. It is deep gold in color and viscous in consistency with fragrant aromas of summer flowers, mature yellow fruit, mineral tones and loads of golden honey. It's alluring and complex with more honey flavors in the mouth. — M.L. (12/1/2007)

Vin US In c



RATING

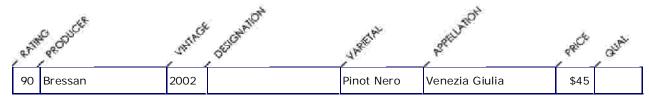
2002 Bressan

90

Pinot Nero, Venezia Giulia, \$45

The depth and dimension of this wine are extraordinary and so are its aromas of plum, fresh berry, exotic spice, resin, pine forest, vanilla, bramble and chopped herb. These many nuances blend together to form a complex, balanced whole backed by solid structure and good intensity of flavors. The wine undergoes long maceration on the grape skins and ages two years in oak barrel. — M.L. (12/1/2007)

Vin US Inc



RATING

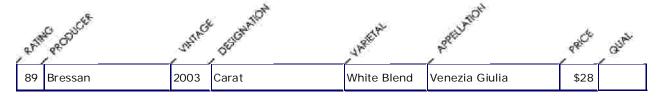
2003 Bressan Carat

89

White Blend, Venezia Giulia, \$28

Loaded with strong personality and distinctive characteristics, Carat is a savory white blend with penetrating aromas of honey, almonds, oat and fragrant yellow flower. It boasts a solid build and creamy opulence that suggests a pairing with lobster or clam chowder. — M.L. (12/1/2007)

Vin US In c



RATING

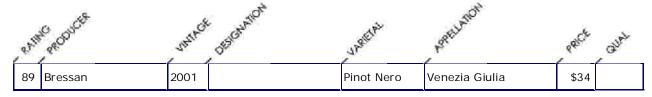
2001 Bressan

89

Pinot Nero, Venezia Giulia, \$34

The wine opens with dark concentration and segues into aromas of red fruit, peppermill, resin, pine, rhubarb and smoked ham. The exotic, almost spicy, flavors are very attractive as are its dusty tannins. — M.L. (12/1/2007)

Vin US In c



RATING

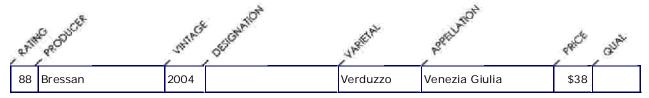
2004 Bressan

Verduzzo, Venezia Giulia, \$38

This is a strange but enticing wine with an army of solid aromas that include apricot, dried peach, white stone, honey-nut and a fragrant pine forest-like element. You won't find many wines with this aromatic profile but you can't help but applaud its complex ensemble. — M.L. (12/1/2007)

Vin US In c

88

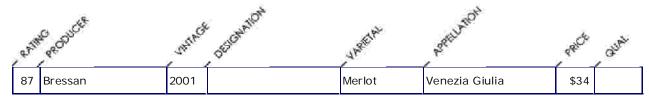


RATING 2001 Bressan

8 7 Merlot, Venezia Giulia, \$34

Medium consistency with deep notes of sour cherry, pine forest and black licorice. Crisp acidity makes it a bit thorny or sharp in the mouth but the wine would pair well with cream- or butter- based dishes. — M.L. (4/1/2007)

Vin US In c

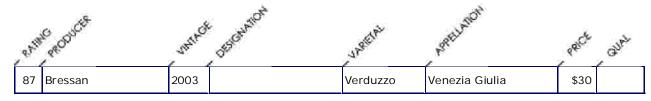


RATING 2003 Bressan

87 Verduzzo, Venezia Giulia, \$30

There's a unique quality to Bressan whites that almost always gives them away. You could describe it as sappy pine nut or chestnut honey and this Verduzzo is a prime example of what I mean. Make no mistake, this is a sophisticated and evolved wine with excellent length and deep golden saturation. But it's also an acquired taste. — M.L. (12/1/2007)

Vin US In c



NEW SEARCH

RETURN TO YOUR SEARCH