



## GRIGIO IN GRIGIO

...naturally beyond limits...

### VINEYARD :

- LOCATION: Corona, hamlet within the town of Mariano del Friuli, Gorizia province, Italy
- LAND REGISTRY SHEET MAP: 1 - 3 - 4 - 5
- LAND REGISTRY PARCEL: 1387 (partial) -1389/1 (partial) - 1389/4 (partial)
- SOIL COMPOSITION: calcareous mineral base, with high presence of iron sesquioxides. Such geological characteristics, associated with this scarce presence of organic and other nutritional elements, forces the vines to a slow vegetative growth, resulting in an extremely low production, with an overall benefit to the MACRO and MICRO components of the grapes, and therefore the wines.
- TOTAL SURFACE: 1.4089 Ha (3.4815 acre)
- PLANTING YEAR: 1990 – most recent
- VINES DISTRIBUTION: 2.70 x 0.80 m. (8.9 x 2.6ft)
- VINES PER HECTARE: 4630 (1874 per acre)
- SUN EXPOSITION: Southern, with rows oriented NORTHWEST- SOUTH
- TRELLIS METHOD: GUYOT mono-lateral cultivation technique (with 4-5 buds per cane, resulting in a reduced yield), slight lopping in the summer for a better ratio between leaves and grape clusters. No fertilization.
- GRAPE TYPES: PINOT GRIGIO 100%
- DOC ZONE: Isonzo del Friuli
- ROOT STOCKS: SO 4 KI. 31 Op.
- CLONAL SELECTION: kl. R6, 52 – 53 – 457 Antav., 49 / 207 Fr.
- YIELD PER HECTARE: kg 4200 / 9260 lbs per Ha (3,748 lbs / acre)
- YIELD PER VINE: kg 0,900 / less than 2 pounds

### HARVEST :

End of October, when the grapes naturally dry on the vines; grapes are harvested by hand (...as do all of our grapes), paying attention to choose just the best ones.

### WINEMAKING :

The *extra ripe* and healthy grapes are destalked from the bunch; a *spontaneous fermentation* (without adding any yeast or enzymes) takes place on skins (...like a red wine fermentation) for **4 weeks**, without temperature control and without adding sulfites. Once the fermentation has finished, the *wine is kept on the skins for 7 more months*. We then do a racking and move the wine into *Wild Cherry casks (not fire toasted)* where it *will fine on its on lees for 6 years* with frequent battonage. Before bottling, the wine is *racked again and moved in stainless steel tanks. Here it will clean up by itself*, decanting naturally all remaining lees and allowing us to bottle it with **no filtration** whatsoever. Once bottled it will rest in 500 bottles wood cases for further fining.

This wine is produced only in selected vintages, as the uniqueness of the season is the foremost necessary condition to craft this *little star* of BRESSAN *microcosms*.

### ORGANOLEPTIC EVALUATION :

The prolonged skin contact brings an intense coppery color of this *Pinot Grigio*, with persistent aromas of ripe fruit softened by the long rest in cherry casks, giving the wine a bold personality.