



## EGO

*...dedicated to people who drink wine not labels...*

**VINEYARD:** - LOCATION: CORONA, hamlet within the town of Mariano del Friuli, Gorizia county, Italy  
- LAND REGISTRY SHEET MAP: 1 – 3 – 4 - 5 – Corona town.  
- LAND REGISTRY PARCEL: 1362 (partial) – 1369 – 1403 // 1387 - 1389/1 (partial) – 1390/1 (partial)  
- SOIL COMPOSITION: calcareous mineral base, with high presence of iron oxides. Such geological characteristics associated with this scarce endowment of organic and other nutritional elements forces the vines to a slow vegetative growth, and thus an extremely low production, with an overall benefit to the MACRO and MICRO components of the grapes, and therefore the wines.  
- TOTAL SURFACE: 3.0032 Ha (7.4212 acre)  
- PLANTING YEAR : 1976 – 1982 - 1983 – 1989 - 2005  
- VINES DISTRIBUTION: 2,70x0,80 m. (8.9x2,6ft)  
- N. of VINES PER HECTARE: 4630 (1850 per acre)  
- SUN EXPOSITION: Southern, with row lines oriented from NORTH WEST to SOUTH  
- TRELLIS METHOD: GUYOT mono-lateral (4 – 5 buds per cane, in order to guarantee low yield), with a slight green harvest during the summer for a better canopy management ratio of leaves to grapes. No fertilization.

**GRAPE:** - TYPES: SCHIOPPETTINO + CABERNET  
- DOC ZONE: Indicazione Geografica Tipica VENEZIA GIULIA  
- ROOT STOCKS: SO4; KL. 31 Op.  
- CLONAL SELECTION: Selez. Friuli V. G.; KL. Ferrari, 331–332–623–214 Antav; 337 Entav. – R 5.  
- YIELD PER HECTARE : kg 3500 - 3700  
- YIELD PER VINE: kg 0,8 - 0,9 / about 1,7 pounds

**HARVEST:** Takes place when the grapes are overripe, almost as a late harvest, depending on the specific evolution and maturation functions of the particular typology of these “native” grapes (in Italian called “*autochtone*”, local grapes that are native to a specific location and that are very difficult to grow elsewhere). Harvest is done exclusively by hand.

**WINEMAKING:** The grapes are handpicked when very mature, almost late harvest, de-stalked and softly pressed separately per type. Alcoholic fermentation takes place with a long maceration for 30 days with two to three *délestages* per day at a controlled temperature (maximum 25C, 77F). The wines are then racked off and put in 225L (59G) French oak barriques *grain fin*, where the second fermentation is slowly achieved. After this step, the wine is assembled in stainless steel *cuvées* and left to age for three years in oak casks of 20HL (528G). Then the wine is bottled and rests for refinement for other 15 months in a temperature controlled cellar. This winemaking methodology results in a long lasting fine red wine. The long maceration, coupled with a high fixed acidity predisposes the wine to a long ageing.

**ORGANOLEPTIC EVALUATION:** The hidden, and most real soul of a *terroir* is in the wine made by the native (*autochtone*) grapes, the ones that are possible to grow just in that region. This wine is the mute witness of a secular tradition; silent guardian of old rituals where the truth is in the eyes of whom is watching; humble custodian of a millenaries culture, a culture that teaches us that it is “where you come from that makes a difference” From all this, EGO (ME in the old Latin) is born. It is the result of more than ten generations of Bressan wine masters, zealous custodians of the past that are keeping alive thru this wine; intensely velvet where a symphony of berry perfumes are the overture to a musk and peppery bouquet that is evolving gradually to toasted oak (*goudron*), truffles and aromatic woods scent.