



Pinot Nero

...the class and refinement of another time...

- VINEYARD:** - LOCATION: Corona, hamlet within the town of Mariano del Friuli, + Farra d'Is.(Gorizia)
- LAND REGISTRY SHEET MAP: 1 – 3 - 4 – 5 Corona // 10 Farra d'Isonzo
 - LAND REGISTRY PARCEL: 1389/1 (partial) // 161/10
 - SOIL COMPOSITION: calcareous mineral base, with high presence of iron sesquioxides. Such geological characteristics, associated with this scarce endowment 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: 1.3256 Ha (3.2757 Acre)
 - PLANTING YEAR: 1990
 - VINES DISTRIBUTION: 2.70 x 0.80 m. (8.9 x 2.6 ft)
 - N. of 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 summer for a better ratio between leaves and grape clusters. No fertilization.
- GRAPE:**
- TYPES: PINOT NERO 100%
 - DOC ZONE: Isonzo del Friuli and Collio
 - ROOT STOCKS: SO 4 KI. 31 Op.
 - CLONAL SELECTION: cl. 113 - 115 -Lb4 - Lb9 – R4 – R18 – 777 - 828
 - YIELD PER HECTARE: 3500 kg
 - YIELD PER VINE: 0,800 kg // about 1,7 pounds

HARVEST: Physiologically correct, optimized during the maturation curve and performed exclusively by hand.

WINEMAKING: PINOT NERO grapes are brought to must, de-stalked and soft-pressed, then macerated over an extensive period with principal fermentation along with the skins, continuously refrigerated with well water at a controlled temperature 25 – 28°C. After being racked off, the wine undergoes slow fermentation for another 30 days, and is then stored in n° 316 stainless steel tanks. After that it is put to age for at least 5 years in 2000 litre (528G) oak barrels before bottling. Bottles are then stored in groups of 500 in large chests which are placed in thermally conditioned warehouses for additional ageing.

- This production method allows the prolonged ageing worthy of this fine red. More specifically, the long period of maceration, paired with the elevated level of fixed acidity predisposes this wine to extended ageing.

ORGANOLEPTIC EVALUATION: True jewel of the *maestri* of the vineyard and the wine cellar, composed exclusively of the finest selection of Pinot Nero grapes under the “maniacal” care of the Bressan family transforming them into the most prized nectar: a wine predisposed to its extended sojourn in oak casks where, while notably ageing, evolves in its characteristic organoleptic qualities towards *nuances* including *goudron*, burnt wood, truffle, raspberry and wild blackberry. When mature, it reveals an elegant, ethereal *bouquet* of underbrush and musk. Ruby red in colour, dry, slightly aromatic; an aristocratic wine for true *connoisseurs*.

 BRESSAN *Mastri vinai*