



## Verduzzo Friulano (dry)

...elegantly aristocratic,  
proudly Friulian...

**VINEYARD:** - LOCATION: Corona, hamlet within the town of Mariano del Friuli, Gorizia province, Italy  
 - LAND REGISTRY SHEET MAP: 3 - 4  
 - LAND REGISTRY PARCEL: 1387-1389/1 (partial) - 1389/4 (partial)  
 - 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: 1.5144 Ha. (3.7422 acre)  
 - PLANTING YEAR: 1990  
 - VINES DISTRIBUTION: 2.70 x 0.80 m. (8.9x2.6ft)  
 - 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: Verduzzo Friulano 100%  
 - DOC ZONE: Isonzo del Friuli  
 - ROOT STOCKS: SO 4 KI. 31 Op.  
 - CLONAL SELECTION: Verduzzo Selection  
 - YIELD PER HECTARE: kg 3500  
 - YIELD PER VINE: kg 0,800 // about 1,7 pounds

**HARVEST:** Slightly late, optimized during the maturation curve and performed exclusively by hand.

**WINEMAKING:** VERDUZZO Friulano grapes are individually picked, de-stalked and brought to must, allowed to rest and reassembled under cold maceration during the first 48 hours, after which the mass fermented with the grape skins for about 2-3 weeks (complete primary fermentation) at a controlled temperature 25 - 26°C and then pressed. The must is cold-decanted very fast with the total elimination of the decanted part. Only the “flower” of the must with the fine yeasts is transferred in wooden barrels of 2000 litres where the wine stays “*sur lies*” (“upon the yeast”) for a minimum 3 years. At this point, the content of the *big cask* is brought to n° 316 stainless steel tanks for amalgamation and “rest” for at least 2-3 months. The wine is bottled at summer’s end and placed in large chests containing 500 bottles each, then stored in a temperature controlled warehouse for additional ageing. This methodology is conducive to the long term ageing of white wine.

- Alcohol content: 13 % Vol.  
 - Total acidity: 5.45 g/l (gr. per litre)  
 - SO<sub>2</sub>: 48 mg/l

**ORGANOLEPTIC EVALUATION:** Brilliant, from bright yellow to orange, almost copper-coloured .. Ample, rich perfume, with a bouquet which recalls apples, pears, peaches, dry apricot – walnut, apricot, acacia, dry fruits... lightly tannic with a dry flavour, pleasant body, balanced and pleasurable aftertaste of almonds, with the aroma of wildflowers and wax. Autochthonous Friulian wine worthy of the *connoisseur*.

**HISTORIC CITATION:** VERDUZZO FRIULANO is mentioned already in the middle of the 1800s as being among the most representative and typical grapevines of the region. Without a doubt, a widely diffused grapevine in Friuli dating back over the centuries, it is mentioned in Acerbi’s “Viti Friulane ne’ contorni di Udine.” Our firm is one of the few that today still produces this rigorously dry white wine.

 **BRESSAN** *Mastri vinai*