



Ego

...for those who enjoy the wine and not the label..

- 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 4200 / 9438 lbs per Ha (3,775 lbs / acre)
  - YIELD PER VINE: kg 0,900 / less than 2 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.

- Alcohol content: 13% Vol.
- Total acidity: 6.89 g/l (gr. per litre)

**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. (Each bottle is signed personally by the winemaker)

 **BRESSAN** *Mastri vinai*