



N°3

(Cabernet Sauvignon – Pinot Nero - Schioppettino)

... what once was dream now is wine...

VINEYARD: - LOCATION: Corona, hamlet within the town of Mariano del Friuli, Gorizia province, Italy
- LAND REGISTRY SHEET MAP: 1 - 4 - 5
- LAND REGISTRY PARCEL: 1389/1 (partial) - 1390/1 (partial) - 1362 (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: 2.7619 Ha (6.8249 acre)
- PLANTING YEAR: 1964 - 1980
- 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: CABERNET SAUVIGNON - PINOT NERO - SCHIOPPETTINO
- DOC ZONE: Typical Geographic Indication VENEZIA GIULIA
- ROOT STOCKS: SO 4 KI. 31 Op.
- CLONAL SELECTION: 337 Entav.//113 -Lb4 -Lb9// Friuli Venezia Giulia Selection
- YIELD PER HECTARE: 4200 kg / 9260 lbs per Ha (3,748 lbs / acre)
- YIELD PER VINE: 0,900 kg / less than 2 pounds

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

WINEMAKING: Grapes of each variety are de-stalked and then brought to must by way of soft-pressing, with a very long maceration over an extensive period, with principal fermentation along with the grape skins at a maximum controlled temperature of 25°C-27°C (77F-80F) by way of refrigeration. After being racked off, the wine undergoes slow fermentation for another 30 days in 225 litre (59 G) French oak *barrisques*. The wine is then stored in stainless steel *cuvés* (tanks), followed by ageing for at least one year in 2000 litre (528 G) oak casks. Bottled at spring's end, the bottles are put in large chests in groups of 50, which are then stored in a temperature controlled warehouse for a successive 15 months of 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.

- Alcohol content: 13.4% Vol.
- Total acidity: 5.50 g/l (gr. per litre)

ORGANOLEPTIC EVALUATION: A noble and rare result of the loving combination of wines of superb calibre; the expert matrimony of internationally prestigious CABERNET SAUVIGNON and PINOT NERO, with the typically Friulan, yet classically illustrious SCHIOPPETTINO. The BRESSAN family's "pearl" offers a full bouquet - fruited, lightly herbaceous, exceptionally elegant, recalling wild blackberries, blueberries and violets caressed from the first moment they are placed in 225 litre (59G) French oak *barrisques*. Knowingly prepared by the Bressans themselves, where it is enriched by the aromas of musk and aromatic woods, to then be transferred to prized casks of Slavonian oak where, remaining for at least a year, it is completed with notes of vanilla. Formidable and aristocratic, it is decisively vigorous and haughty, with a full, warm, rotund flavour and a velvety aromatic intensity. Like a priceless gem; like an inimitable artistic masterpiece, which in its nobility, always succeeds and is without paragon.

 BRESSAN *Mastri vinai*