



Brazan bianco 2004 *Collio D.O.C.*

Site of vineyard: Locality “San Lorenzo” on the slopes of Mount Quarin at Brazzano, in the *comune* of Cormons, province of Gorizia.

Characteristics of vineyard: Planted with very old vines - aged 60 to 80 years - of traditional indigenous varieties.

Vintage profile: An unusual growing season, characterised by low temperatures and abundant rainfall all over spring and most of the summer, with consequent late flowering and delayed fruit growth. Fortunately a dry and sunny September brings the grapes to a complete maturation. A good crop of healthy ripe grapes, picked on October 7th.

Production: approx 3 tons per hectare, for some 6,500 bottles.

Grape varieties: 95% *Tocai friulano* and 5% *Malvasia istriana*.

Typology: White wine, dry, non aromatic; alcohol 13.5 % ca. by volume, total acidity (tart.) 0.5% ca.

Vinification: No pellicular maceration, indigenous (grapes’ own) yeasts only, long fermentation at low temperatures. 100% spontaneous malolactic fermentation, maturation on lees, no oak, no filtering.