

Friulano Collio DOC - Branko

The Producer:

Collio, abutting the border with Slovenia, is regarded as one of Italy's best white wine regions. It has a complex history, primarily as it was part of the Austro-Hungarian Empire until 1918 and its traditions stem from that connection. This explains the long tradition of French varietal in the region. The Germanic influence was also pertinent when it came to wine making in terms of cold fermentation and non-oak ageing. White wine represents about 85% of production. The Branko winery and vineyards are next to the border and there are plenty of connections hence the very Slovenic name of the owner and wine-maker Igor Erzetic.

The Wine:

Grape(s): 100% Friulano
Area: The Branko vineyards are near Cormons in the little hamlet of Zegla
Vine Density: 5,500 Per Ha
Training system: Guyot
Harvest: Hand harvested in September
Vinification: Aer a so pressing it is fermented at 15°C for 15 to 20 days in stainless steel vats. A small quantity is also fermented in French oak casks.
Ageing: A small quantity is aged briefly in French oak casks of 400l and then blended with the rest kept in stainless steel vats.

Tasting Notes:

- A big, firm flavoured nose with grassy tones in the middle. On the palate it has a good breadth and a crisp balance followed by a long finish.
- An easy-drinking yet complex wine that has classical notes of apple, citrus and bitter almonds.

Code: 2213
ABV: 14,5%
Pack: 6x75cl
Vegan: Yes
Vegetarian: Yes
Closure: Natural Cork



BRANKO

