

## Pinot Grigio 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% Pinot Grigio  
Area: From 3ha of the Branko vineyards near Cormons  
Vine Density: 5,000 Per Ha  
Training system: Guyot  
Harvest: Hand harvested in the early morning  
Vinification: Must is kept for 24 hours at 70C to precipitate the tartrates and then fermented at 15-180C. If malolactic fermentation starts naturally it is allowed to complete it is not induced. 10% if fermented in oak casks.  
Ageing: 10% of the wine is fermented and aged in French oak casks of 400hl for 4 months and then blended with the rest kept in stainless steel vats.

### Tasting Notes:

- A firm muscular nose is backed up by a well-structured flavour with touches of dry herbs; it has a rich palate with a good long finish.
- Collio is Italy's premier white wine area, Branko is one of the rising stars of the region and Pinot Grigio is a favourite grape variety. A firm muscular nose is backed up by a well-structured flavour with touches of dry herbs, it has a rich palate with a good long finish.

Code: 2210  
ABV: 14,5%  
Pack: 6\*75cl  
Vegan: Yes  
Vegetarian: Yes  
Closure: Natural Cork  
Awards: 2013 - 91 Decanter, 2016 3 bicchieri

# BRANKO

