

Sauvignon Blanc DOC Collio - Branko

The Producer:

Azienda Agricola Branko is a short 15 minute walk from Collio's border with Slovenia. The Erzetic family had been cultivating grapes and producing wines for generations before setting up the current winery in 1950 - naming it after the winemaker at the time, Branko Erzetic, and father of current winemaker Igor. Qualifying as an oenologist in 1998 he has since changed production so that white grape varieties cover almost all of their 7 hectares. Modern equipment in the winery and the cellar along with favouring biological treatments show that Branko correctly care for the land as much as the final product.

The Wine:

Area: Near Cormons, in the Collio hills (DOC since the 1960s), Friuli-Venezia Giulia. Mild climate produced the Julian Alps to the north and the Adriatic Sea to the south.

Soil: Marl & sandstone - locally known as 'Ponka'

Ageing: Partial ageing in 400L French wooden tonneaux.

Tasting Notes:

- Sauvignon Blanc elevated to a different level. Expressive, complex yet balanced nose displaying ripe stone fruit with herbal characteristics including thyme and lavender complemented by gentle and well judged use of oak. Well-integrated, structured and balanced on the palate initially full of ripe peaches followed by spritzy minerality giving way to incredibly long citrusy finish.

Code: 2211
ABV: 15%
Pack: 6*75cl
Vegan: Yes
Vegetarian: Yes
Closure: Natural Cork

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