



## Bianco Breg Venezia Giulia igt 2007

Grape blend obtained from four different vine varieties (Sauvignon blanc, Pinot grigio, Chardonnay and Riesling italico) which are fermented separately and aged together.

While fermenting in Georgian amphorae buried underground, it underwent a long maceration with wild yeasts and no temperature control.

After the drawing off and pressing phases the wine was poured back into amphorae for five more months before it started ageing in large oak barrels, where it was left for six years.

Wine is bottled without fining or filtration.

A very good year, in which work in the vineyards was easy. There were long, dry periods alternated with moderate rain. The grapes produced were healthy and well-ripened. Last day of harvesting: Tuesday, 25 September.

Service temperature 12-18°C

