



Bianco Breg Venezia Giulia igt 2009

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.

This was an ordinary year. It was dry with some rain in autumn, as a result of which grapes developed a lower level of noble rot. Last day of harvesting: Thursday, 12 November, when we picked a selected batch of grapes which had developed noble rot.

Service temperature 12-18°C

