



Bianco Breg Venezia Giulia igt 2010

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.

Due to frequent rainfall in the summer and autumn utmost care was required in dealing with the vineyards and grapes. A reasonable share of grapes developed noble rot. Last day of harvesting: Friday, 15 November.

Service temperature 12-18°C

