



Bianco Breg Venezia Giulia igt 2011

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 year with little rain. Low levels of precipitation made it easier to work in the vineyard and resulted in healthy grapes without noble rot. Last day of harvesting: Friday, 11 November. However, a selected batch of grapes with noble rot was harvested on Wednesday, 23 November.

Service temperature 12-18°C

