



Bianco Breg Venezia Giulia igt 2012

Last vintage of this 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 year was characterized by frequent rainfall in spring, which continued throughout the summer and autumn. This year's harvesting time was rainy and ended on Friday, 2 November.

Right after the harvest we uprooted the Sauvignon vineyard (Pusca), the Pinot grigio vineyards (Polje and Godenca), the Chardonnay vineyards (Pusca and Godenca) and the Riesling vineyard, thus putting an end to the production of Bianco Breg.

Service temperature 12-18°C

