

# Broy

## BIANCO COLLIO

### WINEMAKING

The Friulano and Chardonnay grapes are part-raisined in a ventilated drying room with almost zero humidity at a temperature of 6-8 °C while the Sauvignon is pressed separately after brief skin contact and chilled to block fermentation. When the grapes are sufficiently concentrated, the musts are blended and fermented in steel. Maturation on the fine lees continues until the summer and the wine goes into bottle before the next harvest.

### WINE

Lustrous straw with pale greenish highlights. Intense, lingering aromas of ripe tropical fruits, acacia honey, orange peel and summer flowers. Powerful, long, soft-textured and warm, nicely balanced by freshness and minerality.

### SUGGESTIONS

Storage: lay the bottle on its side in a dark, dry room at a temperature of 15 °C.  
Food matchings: haute cuisine, fish, either oven-baked or served in sauce, truffle risotto and moderately mature cheeses.  
Friulian food: boreto di canoce (mantis shrimp soup), toc in braide (soft polenta with creamy cheese sauce) with cloth-pressed foie gras.

### GRAPES

Friulano (50%),  
Chardonnay (30%),  
Sauvignon (20%)

### WINE TYPE

Bianco DOC

### DOC ZONE

Collio

### MUNICIPAL TERRITORIES OF PRODUCTION

San Floriano del Collio  
and Cormòns

### GRAPE YIELD

80 quintals/hectare

### TRAINING SYSTEMS

Unilateral and bilateral Guyot

### PLANTING DENSITY

4,500 vines/hectare

### HARVEST PERIOD

September

### ALCOHOL CONTENT

About 13.5% vol.



Serving  
temperature:  
10-12 °C



EUGENIO  
COLLAVINI