

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 12 °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 part in steel and part in barriques and/or tonneaux. Maturation on fine lees continues until the spring of the second year after the harvest. Finally, the wine goes into bottle at the beginning of summer.

Our decision to let the Broy rest for one further year on fine lees allowed us to improve the quality level of this great white wine.

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

