



# Cabernet Crown Domains

*... a future that feels like the past...*

**VINEYARD:** - LOCATION: Corona, hamlet within the town of Mariano del Friuli, Gorizia province, Italy

- LAND REGISTRY SHEET MAP: 1 – 3 – 4 – 5

- LAND REGISTRY PARCEL: 1362 (partial) - 1389/1 (partial) – 1387 (partial)

- SOIL COMPOSITION: calcareous mineral base, with high presence of iron sesquioxides. Such geological characteristics, associated with this scarce endowment of organic and other nutritional elements, forces the vines to a slow vegetative growth, and thus an extremely low production, with an overall benefit to the MACRO and MICRO components of the grapes, and therefore the wines.

- TOTAL SURFACE: 2.7844 Ha (6.8805 acre)

- PLANTING YEAR: 1983 – 1989 - 1990

- VINES DISTRIBUTION: 2.70 x 0.80 m (8.9x2.6ft)

- N. of VINES PER HECTARE: 4630 (1874 per acre)

- SUN EXPOSITION: Southern, with rows oriented NORTHWEST- SOUTH

-TRELLIS CULTIVATION METHOD: GUYOT mono-lateral cultivation technique (with 4-5 buds per cane, resulting in a reduced yield), slight lopping in summer for a better ratio between leaves and grape clusters. No fertilization.

**GRAPE:** - TYPES: CABERNET FRANC + CABERNET SAUVIGNON

- DOC ZONE: Isonzo del Friuli

- ROOT STOCKS: SO 4 KI. 31 Op.

- CLONAL SELECTION: kl. Ferrari, 331 – 332 – 623 – 214 Antav. // 337 Entav-R5

- YIELD PER HECTARE: 4200 kg / 9260 lbs per Ha (3,748 lbs / acre)

- YIELD PER VINE: 0,900 kg / less than 2 pounds

**HARVEST:** Physiologically correct, optimized during the maturation curve and performed exclusively by hand.

**WINEMAKING:** The grapes are brought to must, de-stalked and soft-pressed; then brought to lengthy maceration with principal fermentation, together with the grape skins. They are then refrigerated in well water at a controlled temperature not exceeding 24°C (75F). After racking, the wine undergoes another 30 days of slow fermentation. The wine is then preserved in n°316 stainless steel tanks, where it undergoes at least one year of successive ageing, to then be transferred into 2000 litre (528G) oak casks for additional ageing of at least 2 – 3 years. Bottles, in groups of 500, are placed in large chests and stored in a temperature controlled warehouse for additional ageing.

- This methodology is conducive to the successful production of a red wine suited to prolonged ageing. Specifically, the lengthy maceration, accompanied by an elevated fixed acidity predisposes this wine for a lengthy period of ageing.

- Alcohol content: 13 % Vol.

- Total acidity: 5.68 g/l (gr. per litre)

**ORGANOLEPTIC EVALUATION:** Time has erased the traces of the old "country fort" that reigned over this land, and the memories accumulate along the rows of the vineyards, where the farming soul of generations is born again, and brings with it nostalgia for the faces of our ancestors, who, since far-off times have nurtured and cultivated Cabernet Franc and Cabernet Sauvignon in this grandeur filled with deep silences. Cabernet Franc, like Cabernet Sauvignon, comes from the southwest of France, and more precisely, from the Gironde Region, an area that is intensely cultivated with grapes, situated between the Garonne and Dordogne Rivers, in the province of Bordeaux. They were imported into Italy by Count Manfred di Sambuy in 1820, and in the same year, they reached Friuli. Notwithstanding the fact that Cabernet Franc was little known and not very productive, it was cultivated by the Bressan family with care and tenacity for its quality and the refined nature of its wine: full-bodied, intense, aristocratic... all together a superior personality that accompanies the fragrant notes of an elegant Cabernet Sauvignon well.

**BRESSAN** *Mastri vinai*