



Carat

(Tocai - Malvasia - Ribolla)

... the magic of tradition...

VINEYARD: - LOCATION: Farra d'Isonzo, Gorizia province, Italy
- LAND REGISTRY SHEET MAP: 6 - 10
- LAND REGISTRY PARCEL: 152 / 17
- SOIL COMPOSITION: Ancient hills, whose soil varies from 35 to 55 million years of age, prevalently composed of clay with the massive presence of calcareous schistose loam, in leaves and layers of sandstone composed of quartz-feldspar, all from Eocene origins. Such geological characteristics, associated with the scarce presence of organic substances and nutritive elements, induces the extremely moderate vegetal development of the grape vines, with positive benefits on the MACRO and MICRO components of the composition of the grapes and their wine.

- TOTAL SURFACE: 1.9111 Ha (4.7225 acre).
- PLANTING YEAR: 1990
- VINES DISTRIBUTION: 2.70 x 0.80 m. (8.9 per 2.6 ft)
- N. of VINES PER HECTARE: 4630 (1874 per acre)
- SUN EXPOSITION: Southern, with rows oriented NORTHEAST - SOUTHWEST
- TRELIS METHOD: GUYOT mono-lateral cultivation technique (with 4-5 buds per

cane, resulting in a reduced yield) of slight lopping in summer for a better ratio between leaves and grape clusters. No fertilization.

GRAPE: - TYPES: TOCAI FRIULANO, MALVASIA, RIBOLLA GIALLA
- DOC ZONE: Collio o Collio Goriziano
- ROOT STOCKS: SO 4 CI. 74 // SO 4 KI. 31 Op.
- CLONAL SELECTION: R14 // VCR 4 // Rib.
- YIELD PER HECTARE: kg 4200 / 9260 lbs per Ha (3,748 lbs per acre)
- YIELD PER VINE: kg 0,900 / less than 2 pounds

HARVEST: Late, optimised during the maturation curve and carried out exclusively by hand.

WINEMAKING: The grapes are de-stalked and brought to must by way of soft-pressing and racking under slow maceration of the skins—a technique with frequent delestages. Then the mass is soft-pressed and poured. Only the “flower” of the must is poured, then fermented at a controlled temperature of 19-21°C (66-70F) by way of refrigeration for 20-25 days. The must is then poured again; part into *barriques* of a 225 litre (59G) capacity and part in 2000 litre (528G) oak casks, both fermenting “*sur lies*” with daily “*batonage*” for approximately a year. The cuvees are then reunited into the final wine in 316 stainless steel tanks for other 2-3 months of ageing before being bottled. Groups of 500 bottles each are then placed into large chests and housed in thermally conditioned warehouses for successive ageing.

- This methodology is conducive to the long term ageing of white wine.
- Alcohol content: 13% vol.
- Total acidity: 5.60 g/l (gr. per litre)

ORGANOLEPTIC EVALUATION: Tradition has to do with the respect of the knowledge we have inherited from the experience of our forefathers. It is with this tradition in mind that we, the BRESSANs, have created this classic varietal blend, obtained exclusively from the union of prized *Tocai Friulano*, *Malvasia* and *Ribolla Gialla* grapes that, for centuries, have found their ideal habitat in the sandstone loam of the Collio's hillsides. CARAT is one of Friuli's gems; yellow straw-coloured, delicately aromatic, pleasantly enticing, with sensory notes recalling apricot, peach, melon and a vague aroma of almond, all unfolding into an extremely elegant *bouquet*. Well balanced after its caressed *sojourn (rest)* in *barriques* and large oak casks, it allows its fleeting notes of acacia and precious honey to reveal themselves. This is a wine which offers itself to every occasion in the epitome of fineness.

BRESSAN *Mastri vinai*