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...spontaneously fermenting

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### Archive for the ‘Bressan Mastri Vinai- Friuli-Venezia Giulia, Italy’ Category

#### Bressan Mastri Vinai Part V – 1999 Cru Pignol

Tuesday, December 29th, 2009



And along came the Pignolo grape, another very rare, refined, prestigious and indigenous grape of the Friuli-Venezia Giulia region in North-Eastern Italy. This grape has the potential to make “Cru” level wines, like [Bressan’s Cru Pignol](#), a stunning example of what this grape can do when care is taken in the vineyards and the winery. According to Fulvio, the Pignol needs *at least* 8 years of aging to become a great wine, and after tasting his latest Pignol release, I would have to agree. At 10 years of age, this wine is just a baby. Drinking well now, but begging to be left alone for another ten.

[\(more...\)](#)

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#### Bressan Mastri Vinai Part IV – 2004 Schioppettino

Monday, December 28th, 2009



The Schioppettino is a red grape grown predominately in the Friuli-Venezia Giulia region of Italy. Also known as the Ribolla Nera, Schioppettino literally means “gunshot” or “little crack”. Records show that red wine made from the Schioppettino was used at marriage ceremonies back to 1282. The grape was nearly lost to extinction thanks mostly to the phylloxera epidemic. Today, [Bressan](#) is one of the few wine makers making wine from the Schioppettino grape.

**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, resulting in an extremely low production, with an overall benefit to the MACRO and MICRO components of the grapes, and therefore the wines.

- Total surface area: 3.88 HA
- Planting year: 1982
- # of vines/HA: 3086
- Sun exposition: Southern, with rows oriented EAST-WEST
- Harvest: Permitted to slightly over-mature (so as to attain very high fixed acidity congenital to the species), harvested by hand.

**Wine Making:** Grapes are de-stalked and brought to must by way of soft-pressing; extremely long maceration with principal fermentation along with the grape skins, refrigerated with well water at a controlled temperature not exceeding 25C (77F). After racking, the wine undergoes an ulterior 35 days of fermentation. The wine is then stored in stainless steel tanks, followed by aging for at least 2 more years in 2000 liter oak casks. After bottling, groups of 500 bottles are placed in large chests, which are then stored in a temperature controlled warehouse for additional aging.

- Alcohol content: 13%
- Total acidity: 5.58 g/l

**Date tasted: Saturday December 26th, 2009 12:02 (PM)**



**Appearance:** Medium dark brick red. Very very slight development showing. Medium intensity.

**Nose:** Very intense freshly ground black pepper. Blackberries and dark plums with mineral undertones. Floral and very intriguing. Hints of roasted meat. Forest floor, musk and wild fruit.

Very complex and intriguing nose.

**Palate:** Very intense on the palate as well with aromas of black pepper, wild dark berries, musk and hints of red berries with a mineral background. Some pleasant dried fruit aromas as well. Medium tannins, medium to medium plus acidity carrying the wine to a long, very fresh finish. Very fresh and very drinkable. This has always been one of my favorite wines of Bressan.. Excellent with lamb!



Tags: [Bressan](#), [Bressan Mastri Vinai](#), [Friuli-Venezia Giulia](#), [Natural wine](#), [Ribolla Nera](#), [Schioppettino](#)

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## **Bressan Mastri Vinai Part III – 2004 Pinot Grigio**

Sunday, December 27th, 2009



**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, resulting in an extremely low production, with an overall benefit to the MACRO and MICRO components of the grapes, and therefore the wines.

- Total surface area: 1.41 HA
- Planting year: 1990
- # of vines/HA: 4630
- Sun exposition: Southern, with rows oriented NORTHWEST-SOUTH
- Harvest: Physiologically correct, by hand

**Wine making:** Grapes are de-stalked and soft-pressed, with cold decanting of the must and the total

elimination of the entire part decanted. 20-25 days cold fermentation. Subsequent slow fermentation of the fine lees in stainless steel tanks; then aging for 12-15 months before bottling. Bottles are placed in groups of 500 in large chests that are then stored in temperature controlled warehouses for additional aging.

- Alcohol content: 13%
- Total acidity: 5.20 g/l

**Date tasted: Saturday December 26th, 2009 12:02 (PM)**



**Appearance:** “Ramato” – Copper-like color, but perhaps a bit lighter than the Verduzzo Friulano with a tad more brownish tinge. Medium plus intense glow.

**Nose:** Less intense than the Verduzzo Friulano and more “feminine”. Fresh apricots and orange peel. Hints of star anise and mineral. Medium complex

**Palate:** Medium intense wine with orange citrus, hints of apricot, star anise and mineral. Well-integrated alcohol, very fresh and drinkable. Very mild tannins, medium plus acidity with a long, mineral, fresh finish. One of the best Pinot Grigio’s I have ever tasted, if not the best.

Drinking very well now, but can be stored up to 5 years in my opinion. Another winner from Bressan...



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## **Bressan Mastri Vinai Part II- 2006 Verduzzo Friulano**

Saturday, December 26th, 2009



In [Part I](#) of the Bressan producer profile, I discussed in depth the philosophy of Fulvio Bressan. Now I will present some of his wines which I had the opportunity to taste. [Bressan](#) is an artisan wine producer making wine in extremely small quantities, between 0-50,000 bottles per year. They specialize in the production of indigenous grape varieties, including the wine being tasted for this tasting note.



The Verduzzo (Friulano) grape is indigenous to Friuli, but can also be found in the Veneto. According to Fulvio, it is very rare to find dry versions of the wine made from this grape (only 2 or 3 other producers in Friuli make it dry). The Verduzzo grapes is unusual in that it has high tannins like you might find in a red wine. Therefore, if the grape is harvested too early, the tannins can be quite bitter and harsh, and therefore wine makers began adding sugar to the wine to make it sweet, thus masking the bitterness of the tannins. In Fulvio's opinion (and in mine as well), a sweet wine will not be balanced when made in this way. Fulvio instead picks his grapes at the optimal ripeness (because he is patient), and vinifies the wine as a dry wine.

The first thing you notice when pulling the cork out of the bottle is the quality of the cork itself. Fulvio swears by the quality of his corks and says that if you ever get a corked bottle, simply return the cork and he will refund you.



([more...](#))

Tags: [Bressan](#), [Friuli-Venezia Giulia](#), [Matri Vinai Bressan](#), [rancio](#), [veruzzo Fruilano](#)  
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## **Bressan Mastri Vinai Part I- A Producer Profile**

Thursday, December 24th, 2009



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I haven't done too many "[producer profiles](#)" so far, and I suppose that's because I really have to believe in the philosophy of the producer before I feel compelled to write about them. Then, I really have to like the wines. I may have a favorite bottle, but overall, I tend to enjoy all of the wines the producer makes. Usually the wines will have a certain signature that says they all belong to a certain family – in this case we're talking about the philosophy and wines of [Mastri Vinai Bressan](#), and that signature is one of passion and patience. Patience enough to release a wine that, although is

certainly age worthy, is actually ready to drink upon release. And this is why I have selected to write about Bressan.

The Bressan family owns about 20 hectares in the [Friuli-Venezia Giulia appellation](#) in North-Eastern Italy on the border to Slovenia. The first thing that struck me about this producer was of course the wines. Indigenous varieties that one does not taste every day, such as the Schioppettino, Pignol and Verduzzo Friulano. The second thing that struck me was the vintage of some of these wines which went back as far as 1999 (the latest release of the Pignol, for instance). The third thing that struck me was the philosophy of this producer. A philosophy very much in line with what I feel a wine producer's philosophy should be. ([more...](#))

Tags: [biodynamic wine](#), [Bressan](#), [Friuli-Venezia Giulia](#), [herbicides](#), [indigenous yeast](#), [Mastri Vinai Bressan](#), [Natural wine](#), [Organic](#), [pesticides](#), [Pignol](#), [Schioppettino](#), [Verduzzo Friulano](#)

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Vinosseur is the company name of sommelier Joseph R. Di Blasi. [Vinosseur.com](#) is his web page where he writes about wine, food, restaurants and other gastronomic experiences.

Joseph has a special place in his heart for quality wines from the old world, especially France, Germany & Italy with a strong focus on Organic, Biodynamic and Natural wines.

Joseph grew up in Italy and California, but left The States in 2002 and now resides in Norway.