

WINERY PRESENTATION



ITALY →

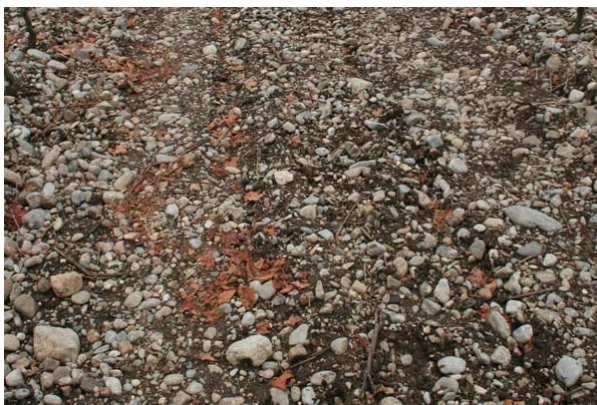


FRIULI →



FARRA DI ISONZO

Bressan Mastri Vinai is an Italian artisan of wines located in Farra di Isonzo, the heart of Collio and Isonzo D.O.C. where the most prestigious wines and wineries of Friuli come from. By many connoisseurs Bressan is considered among the very best if not the absolute best producer in the area.



The SOIL at Bressan, is very particular: it is called "**ferrettizzato**" in Corona as it is full of iron (look at the red stripes in the soil): while "**ponka**" (in Friulano slang an ecocentric marn) is the one in Farra. The sesquioxides of iron make long lasting reds, while marn and calcium is good for whites. Bressan owns 25Ha of which 20Ha (**44 acres**) are planted with vines. They make wines just when they believe everything is perfect (for example they did not btl in 2005) and total production per year is of about **50 thousand bottles**.



The VINES of Bressan are very old; many of his vineyards have vines that are 50 years old and some of them more than 100! This picture is an example of a **Schioppettino** vine more than a century year old! No vines are used at Bressan to produce wines unless they are at least 7 years old. All the vines are planted not thru clonal selection but **mass selection**. It means that they use their old vines to replicate the type and they don't go to a nursery and buy them. So the vines are quite unique and have their own "personality".

Fulvio Bressan's manifesto:



"Because we are using old vines there is no need of green harvest the vines already control the production very well." They do not believe in having the vineyards with grass. A gentle but constant ploughing cleans up the soil and allows the vines to "breathe". Nereo (Fulvio's father) says that: *"I am the one who eats on my dish not anybody else and the same is true for the vines"*. The only **spraying** in the vineyards is **silica** that *"enhances the extraction of noble metals, very beneficial to the vines"* and copper when needed.

- ✘ **Manual selection of the vines** and preferential use of indigenous varieties (cloning and all forms of genetically modified organisms are forbidden).
- ✘ **Pruning and removal of shoots are performed exclusively by hand.**
- ✘ **Personal cultivation of the vineyard** without the use of synthetic chemical substances, respecting the vine and its natural cycles (total exclusion of herbicides and/or desiccatives and/or pesticides).
- ✘ Exclusive use of **natural fertilizers**, from the barn, or else none at all.
- ✘ **Irrigation is forbidden** even as relief, as water has always diluted the aromatic wealth and intensity of the wine.
- ✘ **The harvest is done manually** to obtain perfectly healthy and mature grapes (no premature harvesting).
- ✘ **Fermentation is obtained thanks to indigenous yeasts** naturally present in the grape, absolutely excluding the use of synthetic industrial yeasts.
- ✘ **No sulfurs anhydrides are added** to the must, nor are other additives / chemicals (sulfurs anhydride might be added only in small quantities at the moment of bottling and in any case in quantities that are lower or equal to biological certification.)
- ✘ **The use of biological and/or chemical aromas is forbidden.**
- ✘ **Maturation of the wine in its own "fine lees"** up to bottling.
- ✘ **No filtration** (a practice which in any case always impoverishes and sterilizes the wine.)
- ✘ Exclusive use of **cork**, rigorously limited to natural single pieces, so that each wine will have Time as its best ally.
- ✘ Rigorously **manual labeling** (...each bottle is a unique creature...)"



"We work at 3.5tons/Ha" (1.59t/acre) Jelena (Fulvio's wife) says. "We are members of Collio DOC but because their limit is 10tons/ha - way more than we work! - we declassify and bottle as IGT". "Just to give the finger to them so to speak!!" Fluvio clarifies...



"You don't make quality wines over 6 tons per Ha it is artificial winemaking beyond that " Nereo B.



Winter: Vine pruned Guyot unilateral max 5 buds



The wine cellar uses big casks, tonneaux, barriques

In the cellar the casks are big 20HL of Slavonian oak untoasted, crucial in order to get wines that are clean. “We are not carpenters we are winemaker! Wine doesn’t have to taste like the door of my kitchen” Fulvio says. They use some tonneaux and some barriques of French oak for adjustments of the masses. **All wines have malolactic done** “otherwise a wine will be not perfect/stable” Bressan says. Alcoholic fermentation is done in stainless steel after that malolactic is carried out in wood on fine lees. Wines are bottled when they see the aging process in casks has finished and from that moment starts the fining in the bottle. They release a vintage just when is ready to be drink by the consumer not before. “Even a white wine needs to be aged couple years before being taste at the minimum... mine will be best after 5 years (or more) and they can all last for very long time. The older the better!”.

White Wines (all indigenous varieties)	
<i>“Our white wines shall be served room temperature never below 13C (55F) anyway” Nereo Bressan... “if I see you chilling my whites again I’ll break your leg!” Heard from Fulvio Bressan to a sommelier...</i>	
Pinot Grigio: “it is a genetic mutation of pinot noir. It is a wine with a lot of structure/ body.” F. Bressan	Tasting profile: golden colored body with a fruity aroma, flowery nuance when young, maturing into a bouquet hinting of dry hay, walnuts and toasted almonds.
Carat: this is a cuvée (not a blend ¹). “Traditionally Tocai Friulano was always a field blend made by 8 vines of Tocai Friulano, 1 vine of Malvasia Istrana and one of Ribolla Gialla”. F. Bressan	Tasting profile: an elegant golden colored body with a fruity aroma, flowery nuance when young, maturing into a bouquet hinting of dry hay, walnuts and toasted almonds.
Verduzzo Friulano (dry): Very few producers are able to make this wine dry. “Verduzzo giallo has in facts quite a tannic profile truly a red wine in a white dress and needs to be treated like one”. F.Bressan	Tasting profile: A red wine in a white dress. Golden, transparent bouquet recalling apples, pears and peaches with a hint of walnut, apricot and acacia-a dry, pleasant body with an almond aftertaste and scent of wildflowers.

¹ A **cuvée** technically means mixing different grape varieties from the very first moment before starting the fermentation. With Carat this is starting from the field as they pick up the grapes at the same moment. For N3 or EGO this is done by keeping the mass chilled until you harvest the other grapes forming the mix and then starting the fermentation as well. **Blend** instead is when you have the wines made and then you mix them after.

Red Wines	
<i>"We use indigenous varieties and quasi-indigenous varieties; to me it is wrong to call those varieties international: I mean pinot noir, merlot, cabernet franc and cabernet sauvignon are here since the winery started back in 1726 so my wines are true expression of my heritage and terroir!" Fulvio Bressan.</i>	
Merlot: From old vines (some more than a century)vines this is a rare and complex merlot. "Even a monkey can make a merlot... but making a great one is totally a different story". F.Bressan	Tasting profile: A complexity of tastes, with a full color and aroma of raspberry when young, matures into a drier taste with lengthy aging.
Schioppettino: "this is made 100% of ribolla nera known also as schioppettino ("little rifle" in Italian) because in the past very few wineries were able to ferment it correctly. Because others can't handle this grape often the next summer they had a concert in the cellar as the wine was re-fermenting in the bottle popping the corks!" F.Bressan	Tasting profile: Intense in its warm velvety color and flavor, this ruby red wine presents a full fruity flavor of wild blackberries, raspberries and blueberries, evolving as it matures into an elegant bouquet of underbrush, musk and aromatic wood.
Pinot Nero: "we have always made pinot noir, again very old vines, at Bressan and I love this variety. I like challenge I like complexity. We pick very late and we do long maceration on skins. Pinot Noir brings up the soil. You can notice that when you open the bottle; then it comes to you with his classy complex bouquet. " F.Bressan	Tasting profile: A jewel of nuances including burnt wood, truffle, raspberry and wild blackberry, revealing a bouquet of underbrush and musk when mature, ruby red, dry and slightly aromatic.
N3: "N3 is my first cuvée. Every winemaker at Bressan wants to build his personal cuvée... Nereo had Clan, a Bordeaux blend. With N3 I put together Pinot Noir, Schioppettino and Cabernet Sauvignon. I started the experiments in 1990 first release in 1995. N3 is about elegance." F.Bressan	Tasting profile: N3 offers a full bouquet of elegant wild blackberries, blueberries and violet enriched by musk and aromatic woods.
EGO: "My challenge! To put Schioppettino and Cabernet Franc - both from very old vines trained to have a very low production – together". The long oak aging and high acidity are creating a long lasting wine. "This is my will, my signature – hence EGO than in Latin means "me"- to future generation of Bressan family. It's saying: Look what I was able to make!" F.Bressan	Tasting profile: A full range of bilberries, blueberries and blackberries, then musk, white pepper and sandal truffle and goudron.
Pignolo Gentile: "Luxury Wine!" that was the definition from Dezzani a professor of winemaking back at the end of 1800. Pignolo Gentile is the slowest fermenting grape on earth therefore is very difficult for even the best producers to make. As usual Bressan doesn't take technology shortcuts (like microboulage artificial yeast and such). This is a wine that needs an average of 8 years in untoasted casks in order to smooth the tannins and the acidity.	Tasting profile: A rich ruby-red colored wine offering a delicate, fruity taste, and mysteriously soft on the palate. A masterpiece of complexity.

