GRADIS'CIUTTA

COLLIO
Bianco Bràtinis

WINE Collio Bianco "Bràtinis" continues the tradition of the past: the Societa Agraria of Gorizia participated at the Wine Fair of Trieste in 1888 with an 1887 Collio Bianco and a half-century later in the in the hillside zones that are prevalent throughout the white wine communes, from which Collio Bianco is produced with the Ribolla grape as a base. Thus it would be expected that for the white Collio wine, there would also be a disciplinare, which was established in 1968. Today, as each producer can submit his insight (into this wine type), Robert Princic produces "Bràtinis" utilizing Chardonnay, Ribolla Gialla, and Sauvignon in various percentages, with each variety originating from clay marne, the famous *ponca* soils. This wine has always been made in small quantities and until a few years ago, it was never sold outside the winery, but consumed on special occasions by the family. The name derives from the locality in which the grapes are grown and harvested.

VINEYARD SOURCE The vines from which this wine originates are found in the localities of Bràtinis, Zavognza, and Ruttars at an altitude of 150 to 180 meters (500 to 600 feet) above sea level.

TRAINING SYSTEM Cultivated with Guyot, with a production not greater than 70 quintals per hectare (1.36 tons per acre).

VINFICATION Obtained by a soft pressing after a late harvest. Fermentation takes place in temperature-controlled stainless steel tanks. Following this, the wine matures on its own yeasts and is then bottled.

COLOR Straw yellow

NOSE Clear, elegant, and intense aromatics, bringing to mind apple and peach, with nuances of exotic fruit such as pineapple.

PALATE The flavors are full, nicely structured, and elegant.

SERVING TEMPERATURE Serve slightly chilled, at 9-10°C (47-50° F)

RECOMMENDED FOODS Enjoy as an aperitif. It also works well with plates of fish, antipasti, and first courses of various types. It is interesting to pair with entrées, especially with white meats. Also accompanies flavorful cheeses.