



Simon di Brazzan Cabernet Franc

Appellation: Venezia Giulia IGT

Type: Red, dry

Varietal: 100% Cabernet Franc

Tasting Notes

Color: Intense ruby red color with purple shades.

Bouquet: Distinctive herbaceous aromas over deep, red fruit, elegant and spicy.

Taste: Velvety mouthfeel, soft, dry cherry and earth notes, slightly tart, young but full.

Alcohol: 12.5%.

Serving Temperature: 16-18° C (61-64° F).

Pairing

Meats (roasted or grilled), game, stews and lentil dishes, and hearty cheeses.

Vineyard Notes

Production Area: The fruit comes from two vineyards (0.8 acres divided into two lots), the Brazzano vineyard and the Mariano del Friuli vineyard in Brazzano di Cormans, Province of Gorizia.

Soil: Alluvial soil with excellent drainage and good fertility; sufficient rainfall appropriate to vine cultivation.

Training System: Cappuccino or double-arched dog on their older vines. Simple Guyot is used for new plantings.

Age of Vines: Brazzano vineyard planted in 1985 and Mariano del Friuli vineyard planted in 1998.

Vine Density: 3,500 – 4,000 vines per hectare.

Viticulture: Grass between alternate rows. Bunch cutting, according to the season to maintain a consistent yield for vine. Old leaves near the grape bunches are removed to keep the grapes healthy and complete ripening.

Winemaking Notes

Harvest: Manually, mainly in the early hours of the morning near the end of October.

Vinification: Traditional, starting with careful destemming; followed by fermentation on the skins. Wine is drawn off after 4-7 days. Then light pressing of the skins. Wine left in contact with lees for a long period.



Simon di Brazzan features a selection of native Grape Varieties native to a small corner of Friuli Venezia Giulia. For four generations, Simon di Brazzan has had only one passion; trust. Daniele Drius inherited Simon di Brazzan and insists the wines are made with the same confidence that informed his grandparents; producing a wine that creates almost a magical experience and seduces everyone. The value of the land, composition, layout, exposure and location have found a natural equilibrium with the succession of cultivation techniques. Vines, vintages and methods may vary, but determining the character of a wine is the task of the land. Here, tradition does not hinder innovation and defending the authenticity of our vines does not prevent the wine from evolving. In these vines one can read the history, culture and thought of Man in these lands. This message is another important factor that allows us today to realize our wines with excellence.