

# Simon di Brazzan Merlot "Centenario"

Appellation: Venezia Giulia IGT

Type: Red, dry

Varietal: 100% Merlot

Merlot Centenario by Simon di Brazzan is a special Merlot dedicated to grandfather Enrico on the occasion of his 100th birthday.

## **Tasting Notes**

Color: Deep ruby red.

**Bouquet:** Intense and fragrant with hints of red fruits, raspberries, cherries and spices.

**Taste:** Full and harmonious with plenty of dark, red fruit, balanced acid and tannin, an a long, bright and mineral finish.

**Alcohol:** 13.5%.

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

#### **Pairing**

Pasta with brown or meat sauce, grilled and roasted meat, duck, stews and lentil dishes, and hearty cheeses.

# **Vineyard Notes**

Production Area: 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.

**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:** Selection bunches of Merlot grapes harvested manually in boxes at the end of October.

**Vinification:** Traditional, the grapes undergo delicate destemming and 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.

Aging: 12-months in oak barrels.





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.