



VINITY

WINE COMPANY

Simon di Brazzan

Malvasia

Appellation: Venezia Giulia IGT

Type: White, dry

Varietal: 100% Malvasia

Malvasia is believed to have originated and spread from ancient Greece. In the Middle Ages, Malvasia wine was the standard offering from Venetian merchants. So much so that their wine shops were called "malvasie."

Tasting Notes

Color: Straw yellow with bright golden-green reflections.

Bouquet: Crisp green apple and spring herbs with notes of flowers and tropical fruit.

Taste: Fresh and tangy white orchard fruit with a flinty minerality and a pleasant finish.

Alcohol: 13.5%.

Serving Temperature: 10-12° C (50-53° F).

Pairing

A fine aperitif and it does not need food to be enjoyed. However, there are a number of fine pairings, pickled fish and vegetables, or tomato based dishes, lighter fish dishes, shellfish, green salads, with or without vinaigrette, and fatty cheeses.

Vineyard Notes

Production Area: 2.5 hectares (6.2 acres), divided into six lots, located 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.

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; usually at the end of September and before the mid-October.

Vinification: Traditional, starting with careful destemming; followed by a heat exchanger to cool the destemmed grapes. Temperature-controlled maceration, after the maceration period, the vats are blended to achieve textural and varietal balance. The wines then rest throughout the winter in a cold environment so they naturally self-stabilize.



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.