



VINITY  
WINE COMPANY

## Simon di Brazzan Pinot Grigio

**Appellation:** Venezia Giulia IGT

**Type:** White, dry

**Varietal:** 100% Pinot Grigio

### Tasting Notes

**Color:** Very light gold with bright greenish-copper reflections.

**Bouquet:** Pleasing and delicate scent, recalls flowers and tropical fruits.

**Taste:** This presents a little richer and rounder than most Pinot Grigios. There is a hint of skin tannin that comes in on the persistent aromatic aftertaste.

**Alcohol:** 13.5%.

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

### Pairings

Shellfish, light vegetable dishes, mushroom dishes, fish starter plates, spring salads, risotto, grilled, baked or fried fish main courses.

### 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.*