

Cabernet Franc 2023 Venezia Giulia IGT



Tonight, Gorizia feels like New York, seen through the deep, purple-tinted lens of a Cabernet Franc glass. A lens that blurs and layers olfactory fragments: it's almost unbelievable that among the asphalt and metal, one can discover wild berries and spices from distant lands. Yet, the wine doesn't lie; it tells the story of crackling, metallic streets, rusted and damp, that escape the city's chaos and lead to the tranquil woods around Medea. And suddenly, out of nowhere, bushes of red berries emerge; violets push through the cracks in the streets, and waters from distant oceans of nutmeg and vibrant peppers channel into our world, breathing in the Adriatic.

Tonight, Gorizia feels like New York, and its countryside like the whole world; the Cabernet becomes almost human in this scent of metropolis and flowers, with those same violets tinged by two drops of geranium. Its hair is the forest, tipped with cherries, raspberries, and currants. Its skin is green pepper and the husks of foreign walnuts.

As you taste, the story continues, evoking the freshness of unripe berries, sketching a delicate tannin that settles like a veil. The Cabernet reveals its structure in this confused night, broad-shouldered and reassuring, it walks the streets, whispering words of mint and damp earth, of licorice and warm spices, letting the echo of its memory linger until the end of the long alley; then it turns the corner to return to that vineyard of clay and red gravel that it now calls home. It leaves us with a glass in hand and the desire to follow.

Best paired with a window overlooking the city lights at night.

Azienda Agricola
Brumat Gabriele

Cabernet Franc 2023

Venezia Giulia IGT

Deep ruby, illuminated by flashes of purple. The bouquet is explosive and relentless, starting with dark notes of graphite, licorice, and pansy, complemented by a subtle vegetal hint of geranium flower. The vibrant and crisp fruitiness evokes cherries, raspberries, and red currants, lightly dusted with a mix of spices ranging from pink pepper to clove, and culminating in nutmeg. Earthy undertones of humus are refreshed by delicate menthol breezes. The palate is invigorating, with an immediate citrusy freshness that washes over like a wave, crashing onto an exquisitely delicate and finely structured tannic framework. With good body, the sip is smooth and thirst-quenching, leading to a finish that is remarkably consistent with the aromatic profile, where a pure note of licorice stands out prominently.

PRODUCTION AREA

Medea a tiny town in Friuli Venezia Giulia Region, Northeast Italy.

GRAPES

Cabernet Franc.

VINE AGE

50 years.

TERROIR AND CLIMATE

The geographical area, located in the eastern part of the Friuli Venezia Giulia region in the Province of Gorizia, is characterized by a gently sloping plateau descending from the hills of Collio and Carso towards the Adriatic Sea. The Isonzo plateau is exposed to winds and breezes of both maritime and continental origin. The cold, dry Bora wind from the Balkans alternates with the warm, humid Sirocco blowing in from the Adriatic, creating a continuous climatic modulation with a predominant moderating influence from the sea.

The vines are cultivated on a highly diverse terroir. The soils of the upper Isonzo plain are predominantly calcareous, strongly decalcified, yet not entirely permeable, featuring red gravels and a nearly one-meter-thick layer of iron-rich earth. In the lower Isonzo plain and along the courses of the Isonzo and Judrio rivers, white gravels are prevalent. These gravelly soils are characterized by high permeability, significant aeration, pronounced oxidative processes, low humus content, and a limited water retention capacity. The region's ample sunlight and marked diurnal temperature variations aid in the slow maturation of the vines, resulting in robust, balanced grapes that are rich in flavors and aromas.

FIRST YEAR OF VINTAGE

2009.

VINEYARD

Simple Guyot training. Density of approximately 4500 plants per hectare. The vineyards do not produce on average more than 3.5-4 kg of grapes per vine.

WINEMAKING AND AGING

The wines undergo fermentation with selected yeasts rather than spontaneous fermentation to avoid complicated fermentations. The wine remains on the selected lees for 4 months, with weekly bâtonnage. Malolactic fermentation occurs spontaneously. Filtration is kept to a minimum, ensuring the final product is clear and clean for the consumer. Maturation occurs in stainless steel, with an aging period of at least 6 months in steel tanks. The wine is then aged in the bottle for 5 months before being released to the market.

ANALYTICAL DATA

Alcohol 12.5% vol.; pH 3.83; Total Acidity (in tartaric acid) 4.48 g/l.

CERTIFICATIONS



Organic
Conversion

FOOD PAIRING

For a delightful experience, fatty cured meats, rock fish soup, pork ribs. It's a natural complement to richer sauces, and its underlying touch of spice works brilliantly alongside dry rubs and complex spice blends. Ideal serving temperature at 15-20 °C (62-68° F).

PACKAGING

440 gr. lightweight bottles, plastic-free capsules, recycled cardboard.