

## Chardonnay

2023

Venezia Giulia IGT



Chardonnay is a globetrotter, skillful in learning languages, excelling in mastering dialects and accents that aren't its own. The bright Gorizian summers have dressed it in a light mantle of warm tones.

It greets you with a basket of luscious tropical fruits brought from distant, exotic lands: mango, papaya, and passion fruit intoxicate with their rich, oily notes; but underneath, you find the fruits of our countryside—a juicy pear, a yellow apple—perhaps planted by Grandpa Severino Brumat. With its innate savoir-faire, it offers a bouquet of freshly picked flowers, where it has tucked a sprig of marjoram and sage, making the aroma even more seductive. It lets the glass slowly become a resonating chamber for the delicate notes of bread crust, adorned with a few flakes of salt.

Its versatile and kaleidoscopic soul emerges in the sip: first, a creamy embrace that envelops the palate, then, with a playful wink, two drops of lemon—almost chewable—that refreshes and surprises. It exits the stage unhurried, following the path of salt grains drawn by the Bora wind blowing from the sea, leaving the palate still craving more. But with just one more sip, the game begins anew.

Best paired with a glance that lingers a second too long.

Azienda Agricola  
Brumat Gabriele

# Chardonnay 2023

Venezia Giulia IGT

A warm straw-yellow robe. The nose is seductive and enticing, opening with a generous basket of fruit—papaya and mango immediately break through the olfactory barrier, making way for the sweetness of Kaiser pear and golden apple, adorned with a floral bouquet. It slowly reveals hints of subtle vegetal tones: asparagus covered in lemon zest; inviting aromas of fresh bread enriched by a trace of coarse salt on the finish. On the palate, it arrives slowly and envelopingly, almost creamy, quickly enlivened by a pleasantly refreshing acidity. The balance settles into a harmony of savory and glyceric notes, leading to a clean and enveloping finish.

## PRODUCTION AREA

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

## GRAPES

Chardonnay.

## 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

2008.

## 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 13% vol.; pH 3.58; Total Acidity (in tartaric acid) 3.92 g/l.

## CERTIFICATIONS



Organic  
Conversion

## FOOD PAIRING

It can pair with almost anything. From shellfish, to creamy sauces, and even white meats like pork and chicken, Chardonnay is very versatile. Try oysters, sushi, sautéed fish, pâté, Chicken Piccata, vegetable risotto, or moules frites! Ideal serving temperature at 10-12 °C (48–55°F).

## PACKAGING

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