

Friulano Sot la Mont 2023

Friuli Isonzo D.O.C.



The cool breeze from the sea brings relief from the summer heat in the "Sot la Mont" vineyard, nestled at the foot of the Medea hill. The old Friulano vines sway languidly, their clusters turning that green-gold hue that later fills the glass. Under the shade of an ancient tree, the gaze sweeps over this land, once tormented and contested, now a quiet memory in the stillness of a summer afternoon.

But in the silence, the wine's aroma arrives with crystalline sincerity, erasing human borders and embracing the natural ones: that bundle of hay drying in the sun, the yellow flower waiting for night to reveal its bold fragrance, the sweet and welcoming magnolia, the ripe fruit ready for harvest. Borders become blurred in the face of the dried fruits and spices that Friulano borrows from neighboring lands, creating an olfactory whirlpool worthy of the finest traveler.

On the palate, it's the most proverbial madeleine of Proust, but this time it speaks to a collective memory rather than an individual one. An ethereal power, an elegance of Austro-Hungarian refinement, that cannot be separated from the salt flats and docks. And so, the boundaries dissolve entirely in the wine's long persistence, where the earth's warm alcohol meets and melds with the cold, salty Bora winds of the Adriatic.

Best paired with a peaceful moment of quiet reflection.

Azienda Agricola
Brumat Gabriele

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It shines in the glass with its green-gold robe.

The initial nose offers the scent of a summer field: hay, yellow flowers, chamomile, broom, and the bloom of magnolia. The citrus notes are sweet and ripe, blending with subtle tones of dried fruit that recall hazelnut and fresh almond. Refreshing balsamic breezes of eucalyptus enhance the spicy touch of fresh ginger, closing softly on sensations of white peach and ripe plums.

The sip is full, powerful, and structured; elegant and enveloping, thanks to the perfect management of alcohol, well-balanced by clear fresh and savory sensations. The finish is long and pleasantly almond-like.

PRODUCTION AREA

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

GRAPES

Friulano.

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

Cappuccina 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 13.5% vol.; pH 3.75; Total Acidity (in tartaric acid) 3.53 g/l.

CERTIFICATIONS



Organic
Conversion

FOOD PAIRING

To eat as Italian the best pairing is with Montasio cheese and San Daniele Prosciutto. Try it with prosciutto-wrapped asparagus topped with a poached egg, a cheese plate, spaghetti alle vongole, or roast chicken with rice pilaf. A great choice alongside salads and roasted green vegetables. This is one of the few wines that can stand up to challenging pairings like green beans, artichokes, cabbage, and brussels sprouts. Ideal serving temperature at 10-12 °C (48–55°F).

PACKAGING

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