

Malvasia Chàos 2023

Venezia Giulia IGT



At the first light of dawn, the sun peeks out to warm the grapes of this vineyard, now almost a century old. The Malvasia turns to gold, carrying this hue into the glass.

A few steps on this red soil, where the roots stretch out in their relentless search, and your breath steadies, making way for the scent of those yellow flowers that dot the vineyard. At first timid, then more potent: yellow roses bloom, and sweet mimosa beckons the bees. Just enough time to savor the memory of honey, and then the crisp morning air evokes the freshness of the forest with balsamic echoes of moss.

A few more steps, and the nose catches the scent of old-time snacks that marked the rhythm of work in the vineyard: the juicy bite of a ripe peach, the apricot split open during summer pruning, the essential oil released from a tangerine peeled on cold winter days of trimming, when the salty wind from the sea lashes both plant and man.

Malvasia tells us this story, and the taste is as enveloping as a memory; it caresses the palate, warms, and embraces while holding firm to its light and refreshing soul.

The finale of this story, of this sip, is the magic contained in a crystal of salt, making you want to start the tale all over again.

Pair with that person met in an instant and remembered forever.

Azienda Agricola
Brumat Gabriele

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Radiant and delicate, the wine is cloaked in a golden hue.

The nose opens with rich floral aromas that evoke the golden tones: mimosa, yellow rose, and marigold glide over notes that evolve into honeyed scents.

Refreshing and balsamic hints of moss and mint blend with the juicy sensations of yellow peach and apricot, dusted with a touch of mandarin zest, all set against a backdrop of saline and briny nuances. The palate is glyceric and enveloping, perfectly balanced by well-integrated, smooth acidity. Full-bodied and velvety, it is bolstered by a pleasant alcoholic warmth. The finish is distinctly savory, with intense floral echoes.

PRODUCTION AREA

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

GRAPES

Istrian Malvasia.

VINE AGE

50 and 5 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

2015.

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 13.5% vol.; pH 3.55; Total Acidity (in tartaric acid) 4.19 g/l.

CERTIFICATIONS



Organic
Conversion

FOOD PAIRING

Marry with for various seafood dishes, grilled fish fillets, fresh oysters, chicken salads, risottos and pastas.

Ideal serving temperature at 10-12 °C (48–55°F).

PACKAGING

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