

Sauvignon 2022

Venezia Giulia IGT



It glows, sparkles, and dazzles like the first light of dawn that greets the north-facing vineyard. A kaleidoscope that never stops turning. Pure light in the glass, with hues of unripe green and sharp flashes of blonde.

It crackles, sizzles, and pops as it nears your nose. The Sauvignon takes a handful of salt from the sea and shards of rock from the mountains, crushes them, mixes and remixes them with the green scents of lime, cedar, and grapefruit. A lemon leaf crumpled between your hands, a sprig of mint cooling the air in this magic potion ready to explode. Another swirl of the glass, another turn on the carousel: from its swirling citrus tones, it pins you in place with the burst of passion fruit that lifts shards of pineapple and crisp tomato; from this olfactory explosion, a dusting of white flowers settles over everything, where all finds rest.

It returns with a lively sip that darts and refreshes, bouncing across the palate with its tireless citrus, chased by the wave of the white, briny sea; it pauses, spreads, and warms in the welcoming alcoholic trail, and like an expert tightrope walker, it skips along the glyceric line without ever losing balance. It lingers, distracted by the scent of flowers, dallies in the balsamic puffs, and finally drifts away, leaving us intoxicated and dazed by its wild dance.

Best paired with salty skin and carefree silences.

Azienda Agricola
Brumat Gabriele

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A rich, luminous straw-yellow color.

The nose reveals itself boldly, with a fresh explosion of citrus: lime, citron, and grapefruit follow and chase each other over a saline backdrop; it then softens into warmer, tropical tones reminiscent of passion fruit and slightly underripe pineapple, adorned with sprigs of mint and thyme; it closes with a vegetal whisper of green tomato hidden among a constellation of tiny white flowers.

The sip is tense, thirst-quenching, and easy-drinking, led by the citrusy, fresh appeal, well-balanced by a warm component that softens and provides equilibrium. The finish is delightful, accompanied by balsamic and floral echoes.

PRODUCTION AREA

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

GRAPES

Sauvignon.

VINE AGE

15 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

2010.

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 3.46; Total Acidity (in tartaric acid) 3.92 g/l.

CERTIFICATIONS



Organic
Conversion

FOOD PAIRING

Go green! It makes a wonderful choice with herb-driven sauces over chicken, tofu, or fish dishes (sushi and sashimi, fish ragù, grilled scampi). Ideal serving temperature at 10-12 °C (48–55°F).