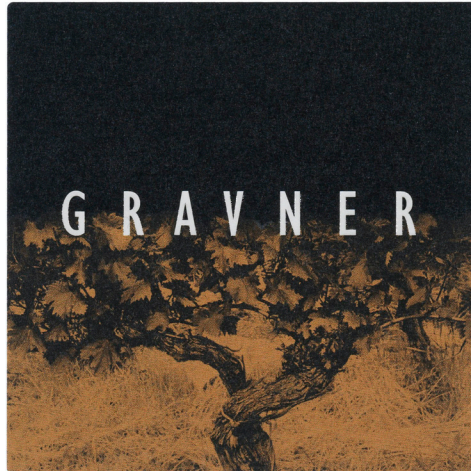


Gravner



Bianco Breg



At a Glance:

- **Appellation:** IGP Venezia-Giulia
- **Uvaggio:** Sauvignon Blanc, Pinot Grigio, Riesling Italico, Chardonnay
- **Average Annual Production:** 10,000 bottles
- **Average Alcohol by Volume:** 14-14.5%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the Bračnik, Godenca, Polje, Pusca, and Njiva vineyards surrounding Oslavia and Hum
- **Soil Types and Compositions:** Sandstone-marl flysch, locally known as Ponca/Opoka
- **Vine Age, Training, and Density:** Spur trained and planted at 7,000-9,000 vines/ha, vines average 30 years old.
- **Average Yields:**
- **Average Harvest Date and Type:** Exclusively manual, usually in late September to early October

In The Cellar:

- **Fermentation:** After total destemming, wine ferments spontaneously in Georgian terracotta amphorae known as Qveri. Maceration lasts 5-6 months.
- **Pressing:** Vertical basket press
- **Time on Lees:** 5-6 months
- **Malolactic Fermentation:** Spontaneous, directly following alcoholic fermentation
- **Élevage:** 5-6 in Qveri followed by 5-7 years in 13-70 hl Slavonian oak Botti
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied at each racking and at bottling, c. 99 mg/l total sulfur

In The Glass:

Bianco Breg has some of Sauvignon's aromatic exuberance, some of Welschriesling's thrust, and a textural thickness from the Pinot Grigio and Chardonnay, but the extended maceration and lengthy aging synthesizes these elements into an irreducible whole that expresses the Ponca soils of the Collio above all else.

We are nearing the end of Bianco Breg's existence, as 2011 was the last vintage produced, when Gravner uprooted these vines and replaced them with the indigenous Ribolla.