

Gravner



Rosso Breg



At a Glance:

- **Appellation:** IGP Venezia-Giulia
- **Uvaggio:** Pignolo (100%)
- **Average Annual Production:** 3,500 bottles
- **Average Alcohol by Volume:** 13.5-14.5%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the Runk and Hum parcels in 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 in 2005 (Runk) and 1998 (Hum) at 7,000-9,000 vines/ha
- **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 Slavonian oak tini for c. 5 weeks
- **Pressing:** Vertical basket press
- **Time on Lees:** 5-6 months
- **Malolactic Fermentation:** Spontaneous, directly following alcoholic fermentation
- **Élevage:** 5 years in 10-13 hl Slavonian oak Botti
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied at each racking and at bottling, c. 45 mg/l total sulfur

In The Glass:

Although Gravner is more famous for his white wines, his reds are equally masterful and arresting. This is a full-throttle wine, often displaying a storm of black licorice, ripe plums, black cherries, pipe tobacco, and incense, all balanced by freshness and lift even in the ripest vintages. Five years in barrel further harmonizes the wine and allows the taster to access the magic of the Collio's terroir in a completely different register from Gravner's magical whites. It is worth noting that 2005 was the final vintage produced without any amphorae with fermentation in tini.