

Gravner



Rosso Rujno



At a Glance:

- **Appellation:** IGP Venezia-Giulia
- **Uvaggio:** Merlot (90%), Cabernet Sauvignon (10%)
- **Average Annual Production:** 1,500-1,700 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 Hum vineyard in Slovenia, just over the border from Oslavia
- **Soil Types and Compositions:** Sandstone-marl flysch, locally known as Ponca/Opoka
- **Vine Age, Training, and Density:** Spur trained and planted at in 1966 at 4,000 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:** 7 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:

Produced only in exceptional vintages, the ultra-rare Rosso Rujno is a blend of the Merlot (90%) and Cabernet Sauvignon (10%) that see seven years in barrel followed by seven years in bottle before the wine is released. Despite its Bordeaux origins, Merlot can achieve notable complexity in the Collio, particularly when handled with Gravner's level of skill and sensitivity. Gravner has recently excised Merlot and Cabernet Sauvignon from his vineyards, replanting with the indigenous Pignolo.