



Domaine Name	Azienda Agricola Gravner Francesco
Family/Owners Name	Gravner
How many years has the family owned the domaine?	1901
How many generations?	4
How many hectares of vines are leased?	13
How many hectares of vines are owned?	2.5
Are your vineyards or wines Organic or Biodynamic Certified? If yes, in the EU? In the US? If no, are you in the process of becoming certified?	Currently no certification or conversion
Describe your vineyard management practices (e.g. low-intervention, organic, biodynamic, standard, etc.).	We cover the soil with grass and we only use copper and sulphur with propolis and fungus Glomus.
Do you do field work and harvest manually? By machine? By horse?	We constantly monitor the vineyards from April on, with manual defoliation and green harvesting
Do you practice green harvest? Leaf thinning?	No fertilizers; cut grass is left in the vineyard.
How do you fertilize?	Manual harvesting starting in October
Do you sell off any of your wine en vrac/allo sfuso?	We do not purchase grapes; sometimes we sell grapes from young vineyards.
Do you typically sell or buy any grapes? Please specify.	No



VINO #1  
GENERAL INFORMATION

IGT Venezia Giulia



Appellation  
Cepage/Uvaggio

IGT Venezia Giulia  
Sauvignon blanc, Pinot Grigio, Chardonnay,  
Riesling Italico

% Alcohol by volume  
# of bottles produced

15.4  
10000

Grams of Residual Sugar  
VINEYARD AND GROWING  
INFORMATION

N/A

Vineyard/ name(s) and locations  
Exposures and slope of vineyards

Bracnik, Godenca, Njiva, Polje, Pusca  
Bracnik: Southeast Southwest ; Godenca:  
Northeast; Njiva: South; Polje: South; Pusca:  
Northeast.

Soil Types(s)  
Average vine age (per vineyard)  
Average Vine Density (vines/HA)  
Approximate harvest date(s)

Ponca (flysch), marl and sandstone  
30 years old  
Between 4,000 and 9,000 vines per hectare  
From the middle to the end of September.  
Uneventful year, with sunny harvesting and  
little rain

WINEMAKING/CELLAR  
INFORMATION  
whole cluster, % destemmed, %  
Fermentation: vessel type and size

1  
Amphoras buried in the ground whose capacity  
ranges from 1,300 to 2,400 liters.

Duration of contact with lees  
Select or indigenous yeast?

5-6 months  
Local yeasts

56-43 58th St, Maspeth, NY 11378  
(800) 910-1990  
info@madrose.com • madrose.com



Please describe wine making process for EACH wine such as: pump-overs, punch-downs, racking, movement/transfer of wine done by gravity or pumping?), battonnage, malolactic fermentation allowed, chaptalization

After harvesting, grapes are quickly pressed and put into amphoras buried in the ground for fermentation. No yeasts are used. During the alcoholic fermentation, the must is punched down 6 times a day. When the alcoholic fermentation is about to end, the number of times the must is punched down is reduced and toward the end of the fermentation, the must is punched down only once a day. During the malolactic fermentation (which is natural and non induced), the must is punched down once a day. Once the malolactic fermentation ends, the wine remains in the amphoras until mid-March/mid-April, when the must is racked off and is put back into the containers without the skins. It remains in the amphoras for 5 more months (until September) and then it is put into barrels.

Elevage: vessel type(s) and size(s)

In Slavonian oak barrels whose capacity ranges from 1,300 to 7,000 liters.

Duration of elevage

6 years

Duration of bottle ageing before release to US market

Minimum 6 months in bottles. One single bottling for all the wine. The 2007 vintage was bottled on September 17, 2014

Do you practice fining and filtration? If yes, please describe

No

Do you add sulfur? If so when and how much? How much sulfur remains in the wine at release?

Yes, while racking and before bottling. 99 milligrams per liter. It is the first vintage aged 7 years: 1 year in amphoras and 6 in large barrels



VINO #2  
GENERAL INFORMATION



Appellation  
Cepage/Uvaggio  
% Alcohol by volume  
Numero di bottiglie prodotte  
Grammi di zucchero residuo /litro  
VINEYARD AND GROWING  
INFORMATION  
Vineyard/ name(s) and locations  
Exposures and slope of vineyards  
Soil Types(s)  
Average vine age (per vineyard)  
Average Vine Density (vines/HA)  
Approximate harvest date(s)

IGT Venezia Giulia Ribolla  
Ribolla  
14.34  
18000  
N/A

WINEMAKING/CELLAR  
INFORMATION

whole cluster, % destemmed, %  
Fermentation: vessel type and size

Runk, Hum  
Runk: Southeast; Hum: Northwest  
Ponca (flysch), marl and sandstone  
20 years old  
7,000-9,000 vines per hectare  
October. Uneventful year, with sunny  
harvesting and little rain

100% destemmed  
Amphoras buried in the ground whose capacity  
ranges from 1,300 to 2,400 liters.

Duration of contact with lees  
Select or indigenous yeast?

5-6 months  
Local yeasts



Please describe wine making process for EACH wine such as: pump-overs, punch-downs, racking, movement/transfer of wine done by gravity or pumping?), battonnage, malolactic fermentation allowed, chaptalization

After harvesting, grapes are quickly pressed and put into amphoras buried in the ground for fermentation. No yeasts are used. During the alcoholic fermentation, the must is punched down 6 times a day. When the alcoholic fermentation is about to end, the number of times the must is punched down is reduced and toward the end of the fermentation, the must is punched down only once a day. During the malolactic fermentation (which is natural and non induced), the must is punched down once a day. Once the malolactic fermentation ends, the wine remains in the amphoras until mid-March/mid-April, when the must is racked off and is put back into the amphoras without the skins. It remains in the amphoras for 5 more months (until September) and then it is put into barrels.

Elevage: vessel type(s) and size(s)

In Slavonian oak barrels whose capacity ranges from 1,300 to 7,000 liters.

Duration of elevage

6 years

Duration of bottle ageing before release to US market

Minimum 6 months in bottles. One single bottling for all the wine. The 2007 vintage was bottled on September 17, 2014

Do you practice fining and filtration? If yes, please describe

No

Do you add sulfur? If so when and how much? How much sulfur remains in the wine at release?

Yes, while racking and before bottling. 80 milligrams per liter. It is the first vintage aged 7 years: 1 year in amphoras and 6 in large barrels



VINO #3  
GENERAL INFORMATION



Appellation  
Cepage/Uvaggio  
% Alcohol by volume  
# of bottles produced  
Grams of Residual Sugar  
VINEYARD AND GROWING  
INFORMATION  
Vineyard/ name(s) and locations  
Exposures and slope of vineyards  
Soil Types(s)  
Average vine age (per vineyard)  
Average Vine Density (vines/HA)  
Approximate harvest date(s)

Rosso Breg Table Wine 2004  
Pignolo  
13.65  
3500  
N/A

WINEMAKING/CELLAR  
INFORMATION  
whole cluster, % destemmed, %  
Fermentation: vessel type and size  
Duration of contact with lees  
Select or indigenous yeast?

Runk, Hum  
South  
Ponca (flysch) marl and sandstone  
15 years old  
8,000 vines per hectare  
October. A well-balanced year in Spring and  
Summer, with moderate precipitation in the  
Fall

100% destemmed  
Slavonian oak vats  
A few weeks  
Local yeasts



Please describe wine making process for EACH wine such as: pump-overs, punch-downs, racking, movement/transfer of wine (done by gravity or pumping?), battonnage, malolactic fermentation allowed, chaptalization

After harvesting, grapes are quickly pressed and left to ferment. No yeasts are used. During the alcoholic fermentation, the must is punched down 6 times a day. During the malolactic fermentation (which is natural and non induced), the must is punched down once a day. The must is then racked off and ageing begins.

Elevage: vessel type(s) and size(s)

In Slavonian oak barrels whose capacity ranges from 1,000 to 1,300 liters.

Duration of elevage

5 years

Duration of bottle ageing before release to US market

After bottling, wine ages at least 5 years

Do you practice fining and filtration? If yes, please describe

No

Do you add sulfur? If so when and how much? How much sulfur remains in the wine at release?

Yes, while racking and before bottling. 45 milligrams per liter



VINO #4



#### GENERAL INFORMATION

Appellation

IGT Venezia Giulia Rujno 2001

Cepage/Uvaggio

Merlot, Cabernet Sauvignon

% Alcohol by volume

13.5

# of bottles produced

1500

Grams of Residual Sugar

N/A

#### VINEYARD AND GROWING INFORMATION

Vineyard/ name(s) and locations

Hum

Exposures and slope of vineyards

South

Soil Types(s)

Ponca (fleysch), marl and sandstone

Average vine age (per vineyard)

35 years old

Average Vine Density (vines/HA)

4,000 vines per hectare

Approximate harvest date(s)

At the end of September. Rainy Summer with dry Fall, which resulted in the grapes ripening well.

#### WINEMAKING/CELLAR INFORMATION

whole cluster, % destemmed, %

100% destemmed

Fermentation: vessel type and size

Amphoras buried in the ground whose capacity ranges from 1,300 to 2,400 liters.

Duration of contact with lees

5-6 months

Select or indigenous yeast?

Local yeasts





Please describe wine making process for EACH wine such as: pump-overs, punch-downs, racking, movement/transfer of wine done by gravity or pumping?), battonnage, malolactic fermentation allowed, chaptalization

After harvesting, grapes are quickly pressed and put into amphoras buried in the ground for fermentation. No yeasts are used. During the alcoholic fermentation, the must is punched down 6 times a day. When the alcoholic fermentation is about to end, the number of times the must is punched down is reduced and toward the end of the fermentation, the must is punched down only once a day. During the malolactic fermentation (which is natural and non induced), the must is punched down once a day. Once the malolactic fermentation ends, the wine remains in the amphoras until mid-March/mid-April, when the must is racked off and is put back into the amphoras without the skins. It remains in the amphoras for 5 more months (until September) and then it is put into barrels.

Elevage: vessel type(s) and size(s)

In Slavonian oak barrels whose capacity ranges from 1,300 to 7,000 liters

Duration of elevage

6 years

Duration of bottle ageing before release to US market

Minimum 6 months in bottles. One single bottling for all the wine. The 2007 vintage was bottled on September 17, 2014

Do you practice fining and filtration? If yes, please describe

No

Do you add sulfur? If so when and how much? How much sulfur remains in the wine at release?

Yes, while racking and before bottling



VINO #5  
GENERAL INFORMATION

IGT Venezia Giulia Pinot Grigio



Appellation  
Cepage/Uvaggio  
% Alcohol by volume  
# of bottles produced  
Grams of Residual Sugar  
VINEYARD AND GROWING  
INFORMATION  
Vineyard/ name(s) and locations  
Exposures and slope of vineyards  
Soil Types(s)  
Average vine age (per vineyard)  
Average Vine Density (vines/HA)  
Approximate harvest date(s)

IGT Venezia Giulia Pinot Grigio 2006  
Pinot Grigio  
14.5  
1400  
N/A

WINEMAKING/CELLAR  
INFORMATION  
whole cluster, % destemmed, %  
Fermentation: vessel type and size  
Duration of contact with lees  
Select or indigenous yeast?

Bracnik, Godenca  
Bracnik: Southeast; Godenca: Northeast  
Ponca (fleysch), marl and sandstone  
30 years old  
4,000 vines per hectare  
Mid-September  
A very good year, with little rain, healthy and  
ripe grapes.  
  
100% destemmed  
Amphoras buried in the ground whose capacity  
ranges from 1,300 to 2,400 liters.  
5-6 months  
Local yeasts



Please describe wine making process for EACH wine such as: pump-overs, punch-downs, racking, movement/transfer of wine done by gravity or pumping?), battonnage, malolactic fermentation allowed, chaptalization

After harvesting, grapes are quickly pressed and put into amphoras buried in the ground for fermentation. No yeasts are used. During the alcoholic fermentation, the must is punched down 6 times a day. When the alcoholic fermentation is about to end, the number of times the must is punched down is reduced and toward the end of the fermentation, the must is punched down only once a day. During the malolactic fermentation (which is natural and non induced), the must is punched down once a day. Once the malolactic fermentation ends, the wine remains in the amphoras until mid-March/mid-April, when the must is racked off and is put back into the amphoras without the skins. It remains in the amphoras for 5 more months (until September) and then it is put into barrels.

Elevage: vessel type(s) and size(s)

In Slavonian oak barrels whose capacity ranges from 1,300 to 7,000 liters

Duration of elevage

6 years

Duration of bottle ageing before release to US market

Minimum 6 months in bottles. One single bottling for all the wine. The 2007 vintage was bottled on September 17, 2014

Do you practice fining and filtration? If yes, please describe

No

Do you add sulfur? If so when and how much? How much sulfur remains in the wine at release?

Yes, while racking and before bottling