



BRAIDA NUOVA Venezia Giulia IGT

VARIETAL COMPOSITION

Merlot and Refosco dal Peduncolo Rosso

VINEYARD

Soil: The soil of the plot, which lies partly on a slope and partly on a flat surface, is pebbly and clayey in the higher grounds and fine-grained at the foot of the hill slope.

Microclimate: Mild winters, rainy springs and hot dry summers.

Vine training system: Guyot, double arched cane and Sylvoz

Vine density: 3000-7000 vines/ha

Age of vines: 20-35 years

WINEMAKING

Harvest is done by hand, each row of vines combed several times in order to pick only the perfectly ripe fruit. Further selection of the grapes takes place in the winery before vinification.

Fermentation and maceration on the skins takes place in truncated conical wooden vats for about 15 days at a controlled temperature of 28/30°C.

Once fermentation is completed, the wine ages in 225-litre French oak barrels for roughly between 16 and 24 months. Braida Nuova then ages in the bottle for another couple of months before release.

TASTING PROFILE

Aromas from sweet to spicy, mint, fruity notes of bramble and red and black berries, and hints of walnut and cocoa, all emerge from the bouquet of Braida Nuova. This wine is all about elegance and finesse. In the mouth it is balanced with velvet tannins wrapped around a rich fruit core, made more tantalizing by the slight notes of pepper, cloves, dark chocolate and kirsch. The lingering aftertaste recalls the nose.

SERVING TEMPERATURE

18°C

FOOD PAIRINGS

It complements red meat roasts, lamb, game and hard cheeses.

AGING POTENTIAL

20 years

