



WINEMAKER

Brandino Brandolini

TECHNICAL DATA

Alcohol
12.5%

CONTE BRANDOLINI

PINOT GRIGIO, FRIULI DOC 2018

BACKGROUND

Destiny, or ventura, is a word that appears over and over in the history of the Brandolini family. This is the history of a man and his burning love for the place that witnessed his birth and growth. And it was precisely destiny that brought the young Brandino from Paris, where he studied, without any great enthusiasm, to his experience in the kibbutz life, located west of Haifa, Israel. His immersion there, in a life in contact with the earth, excited him to such a degree that he took up studies in Agronomy at Texas A&M University. After concluding his studies, Brandino's return to Venice and to his beloved Vistorta once again. He felt strong emotions, as a place that had provided play space during a happy childhood, now became his home as an adult.

Conte Brandolini owns the 325-acre Cordignano estate in the Province of Treviso, where Pinot Grigio, originally cultivated throughout northeastern Italy, is grown. The soil in Friuli creates a distinctive Pinot Grigio style which is richer and more complex. The historical estate has been owned by the Brandolini family since 1780 and their line of estate-bottled wines represents the history and versatility of winemaking in Friuli.

APPELLATION

Grave del Friuli DOC, Italy

VARIETAL COMPOSITION

100% Pinot Grigio

WINEMAKING & VINTAGE NOTES

The vineyards are high-density, low-yield vineyard plots in the Friuli-Venezia Giulia region of northeast Italy. The soil at the Cordignano estate is well-drained and rich in clay and limestone.

After harvesting, the grapes are separated from the stems. The juice and pulp undergo a short maceration at a controlled temperature, followed by a light pressing. Fermentation follows in steel tanks. The wine is refined for approximately six months before being bottled.

TASTING NOTES

Pale gold with copper tones. Fruity, with pronounced scents of acacia flowers and apple. Elegant and fruity in the mouth; full-bodied and well-structured; a very persistent finish.

Excellent with all fish dishes. Terrific accompaniment to herb risottos, first course dishes and cheeses.



Conte Brandolini
D'ADDA



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