



CONTE BRANDOLINI

VISTORTA MERLOT, FRIULI GRAVE DOC 2009

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. Then destiny intervened once again: following a stay at Château Greysac's estate in Bordeaux, he made the decision, along with winemaker George Pauli, to focus totally on the merlot grape.

In the mid-1980's, Count Brandino continued to pursue his ambitious goal of producing world class Merlot at his family's 500 acre estate with state of the art cellars providing the opportunity to produce these exceptional wines.

APPELLATION

Friuli-Venezia Giulia, Italy

VARIETAL COMPOSITION

100% Merlot

WINEMAKING & VINTAGE NOTES

The vineyards are high-density, low-yield vineyard plots in the Friuli-Venezia Giulia region of northeast Italy. The soil is well-drained and rich in clay and limestone, important conditions for the cultivation of fine merlot.

Immediately following harvest, whole bunches from 16 different vineyard plots are pressed and fermented separately, then macerated under strictly controlled temperatures for approximately 18-25 days. Part of the wine is sent to barriques to undergo malolactic fermentation. At this point, assemblage takes place, as the various parcels of wine are tasted and the best selected for the final Vistorta blend.

After ageing for 12 months in French barriques, the blend is fined with egg white and bottled without filtration. The bottles are left to rest in the cellar prior to release.

TASTING NOTES

Vibrant ruby red. Intense aromas of red cherries and plums mingled with notes of green olive and spice. Medium-bodied and well structured, with rich, concentrated flavors of black currant and wild berries set against a backdrop of silky tannins; a powerful yet elegant wine.

Outstanding served with roasted or grilled red meat, lamb, polenta, mushroom risotto and semi-hard cheeses. Uncork at least half an hour before serving.



Conte Brandolini
D'ADDA

VISTORTA



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90 WINE SPECTATOR
POINTS October, 2013



WINEMAKER

Brandino Brandolini

TECHNICAL DATA

Alcohol
13.0%



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