

Collavini 'Broy', Bianco Collio, Friuli-Venezia Giulia 2017



Full bodied and creamy with flavours of ripe pear and ginger, textured and rich.

Producer Note

The Collio region, a strip of hills bordering Slovenia, is reputed to have one of Europe's most privileged micro-climates for white wines while the red wines are also noted for their appeal. Collio wines are rather more intense than those from Friuli and have impressive richness and length. Founded by Eugenio Collavini in 1896, this family owned house is now run by Manlio Collavini together with his three sons. Located in Udine, they were among the first to vinify Ribolla Gialla-an ancient local variety- and to implement new winemaking technologies. Collavini prides itself on its clean, modern style wines, while still retaining the traditions and grape varieties native to this area. Collavini's "Broy" is a multiple Tre Bicchieri winner and is recognised as one of Italy's top white wines. As keen dog lovers, the Collavini's very first pet Dachshund "Ribolla" is portrayed on the label.

Vintage

The winter was cold and very dry, with almost no rainfall. However, spring was warmer than usual and budding took place 10 days earlier than average years. On 21 April a severe frost covered large areas and resulted in a significant drop in yields, of approximately 20%. The summer was hot, with several days reaching over 40°C however regular rainfall avoided any water stress in the vines. Towards the end of August the temperatures fell, which was ideal for encouraging the aromatic components in the grapes.

Vineyard

The vines are grown in the municipal territories of San Floriano del Collio e Cormòns in DOC Collio. The Collio Goriziano's marl and sandstone soil nurtures the vines. Planted at a density of 4,500 vines per hectare, the vines are trained according to unilateral and bilateral Guyot methods. The harvest takes place during September, when the grapes have reached optimum maturity.

Winemaking

Collavini's flagship white wine. The grapes were picked from overripe bunches and then laid on drying trays. The Friulano and Chardonnay berries were dried at temperatures of between 6 to 8°C in a modern, ventilated drying room with almost zero humidity, where they lost between 15 to 20% of their water content, concentrating the sugar content in the grapes. The Sauvignon Blanc grapes were pressed separately, after brief skin contact and were then chilled to block fermentation. The three musts were blended and fermented in steel tanks, followed by maturation on the fine lees until the summer following the harvest.

Tasting Note

Intense aromas of ripe tropical fruits, acacia honey, orange peel and summer flowers open on the nose. Softly textured with a warm palate, this is beautifully balanced by freshness and minerality through to an exquisitely long finish.

Grape

Friulano 50%, Chardonnay 30%, Sauvignon Blanc 20%



Winemaker:	Walter Bergnach
Region:	Friuli-Venezia Giulia
Sub region:	Collio
Country:	Italy
Alcohol:	13%
Dry/Sweet value:	2 (1 is dry, 7 is very sweet)
Residual Sugar:	2.2
Contains Sulphites:	Yes
Vegetarian/Vegan:	No/No
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	5214617A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Natural Cork