

Blason wines

BRUMA BIANCO

Classification:
DOC Friuli Isonzo

Variety:
70% Malvasia, 30% Tocai Friulano

Vine training system:
Guyot

Soil:
pebbly limestone rich in iron oxides

Harvest:
mid September

Method of harvesting:
by hand

Winemaking:
maceration on the skins under a controlled temperature and fermentation in barrique

Ageing:
in wood for 12 months with frequent "battonage"

Description and food pairing:
intense bouquet with a floral character; it is fruity, spicy with hints of vanilla; very well balanced with a great structure and character. Excellent with raw seafood, first course dishes with mushrooms and truffle, boiled meats and soft veined cheeses.

