



Brazan
Venezia Giulia
Indicazione Geografica Protetta

Grape Composition: 50% Ribolla Gialla – 40% Tocai Friulano (Giallo biotype) – 10% Malvasia Istriana
(traditional field blend of the Province of Gorizia – Venezia Giulia)

Identity Note: Brazan is produced from a historic field blend, not from an enological recipe. The vineyard is planted with this precise varietal composition, following a tradition specific to Venezia Giulia, a territory historically connected to the sea as the former maritime gateway of the Austro-Hungarian Empire. The varieties coexist within the same plot and are harvested and vinified together.

Label frame colors: Blue, evoking moon and sea, reflecting the maritime influence and the wine's verticality and acid tension.

Vineyard: “Brazan” vineyard, on the south-western slope of Monte Quarin, in Brazzano di Cormons (Gorizia)

Vineyard Characteristics: Very old vines, with an average age of approximately 80 years

Soil: Eocene-origin marl with calcareous and clay components (flysch), contributing depth, tension, and a pronounced saline character

Tasting Notes: A classic hillside white, deep and elegant, vertical and maritime in character. The aromatic profile is austere and complex, marked by a pronounced hydrocarbon note, with intense aromas of anise and pink grapefruit. On the palate, the wine is dense and intense, supported by strong salinity that reflects the maritime influence and cooler, more humid site. The progression is vertical and deep, leading to a long, dry, saline finish. In its own way, profoundly classic, a pure expression of Venezia Giulia.

Harvest: Mid-September

Production: Approximately 3,000 bottles per year

Vinification: Fermentation and aging follow a traditional approach, with gentle pressing of whole clusters to extract only the free-run juice. After natural settling in concrete tanks, spontaneous fermentation continues in 300-liter barrels made from oak sourced in the French Jura forest, selected to emphasize verticality, acidity, and tension, in line with the cooler, maritime character of the site. Alcoholic fermentation is completed without malolactic fermentation, preserving freshness and drive. The wine ages on fine lees for 12 months, kept in suspension to promote natural stability, complexity, and depth. Bottling follows with light filtration and minimal sulfur addition.

Food Pairing: Structured fish dishes, shellfish, and seafood, both in simple and more elaborate preparations. Ideal with baked fish, white fish soups, seafood risottos, and dishes with a pronounced iodine-driven character. Also pairs well with delicate white meats and medium-aged cheeses. Its verticality and salinity make it especially suited to maritime cuisine and dishes with strong saline intensity.

Galea and Brazan – Two crus, two territories

Galea and Brazan share the same philosophy and the same winemaking approach, yet they originate from different field blends, historically rooted in two distinct areas:

Galea (Province of Udine – Colline Udinesi): a drier, sunnier vineyard, resulting in a palate marked by flinty notes, honey, breadth, and aromatic maturity.

Brazan (Province of Gorizia): a cooler, more humid vineyard with greater diurnal temperature variation, leading to tenser, hydrocarbon-driven profiles and a salinity that evokes the influence of the sea air.

Two wines that are twins in method, yet distinct in terroir, conceived to isolate terroir as the sole true factor of differentiation.

Geographical location of the Galea and Brazan vineyards

