



Galea

Friuli Colli Orientali
Denominazione di Origine Protetta

Grape Composition: 90% Tocai Friulano (Giallo biotype) – 10% Verduzzo Friulano
(traditional field blend of the Colli Orientali del Friuli – Colline Udinesi)

Identity Note: Galea is produced from a **historic field blend**, not from a winemaking recipe. The vineyard is planted with this precise varietal composition according to a long-standing tradition of the Colline Udinesi, where different varieties coexist within the same parcel and are harvested and vinified together.

Label frame colors: Orange, evoking sun and earth, in harmony with the vineyard's full exposure and the wine's expressive fullness.

Vineyard: “Galea” vineyard, on the hills of Corno di Rosazzo (Udine), along the Slovenian border, facing South / South-East, with continuous sunlight throughout the day

Vineyard Characteristics: Very old vines, with an average age of approximately 70 years

Soil: Ponca

Tasting Notes: A **classic, old-school hillside white**, deeply expressive of its terroir. The aromatic profile is austere and complex, with clear notes of **almond, flint, honey, and anise**. On the palate, the wine is deep and structured, with compact texture and strong site expression. The sunny exposure translates into breadth and aromatic maturity, while the mineral backbone drives the progression toward a dry, long, and authoritative finish.

Harvest: Mid-September *Production:* Approximately 3,000 bottles per year

Vinification: Fermentation and aging are carried out following a traditional approach, beginning with gentle whole-cluster pressing to extract only the *free-run juice*. After natural settling in concrete tanks, spontaneous fermentation continues in **300-liter oak barrels made from Slavonian oak (the traditional local cask format)**, specifically chosen to **enhance the fullness, breadth, and textural depth of the field blend**, supporting aromatic maturity without rigidifying the structure. The wine completes alcoholic fermentation **without undergoing malolactic fermentation**, preserving freshness, balance, and precision. Aging proceeds 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 dishes of traditional Friulian cuisine, white meats, and noble poultry. Excellent with rabbit, guinea fowl, and veal prepared in classic styles. It pairs elegantly with medium-aged cheeses, egg-based dishes, mushrooms, and hillside vegetables, as well as with rich yet dry pasta and risotto dishes. Its breadth and depth also make it suitable for more complex gastronomic preparations.

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

