

# Bronner

## PIWI - resistant vine

### “Poderi”

Our historic estates 'la Bicana', 'il Bassonet', 'le Gerette', 'San Giorgio' and 'Zanchetta' still provide us with the grapes from which we make fresh, fruity and well-balanced wines. The rows of vines depicted on the labels are a reminder of these lands that have been cultivated with dedication and great satisfaction for so many generations.

## PIWI

A dream becomes reality.

We are now offering, an extremely pure wine made from extraordinary Bronner grapes. Bronner has been defined by several experts as the variety of the future and the super-organic wine, thanks to its extraordinary natural ability to resist the most dangerous fungal diseases for grapes, like powdery mildew and downy mildew. It is a hybrid wine grape created in 1975 by crossing Merzling with Geisenheim 6494, two natural varieties derived partly from Riesling and Pinot grigio, with which the new variety shares bunch characteristics and robustness. For this reason, it does not require treatments like other more common and better-known varieties. The grapes we grow are therefore uncontaminated, keeping intact the original aromas and flavours of their region of origin. In order to protect this organoleptic heritage, we produce our wine with great care, avoiding products of animal origin (albumin, caseinate and fish-glue). It's more than a wine, it's an ideal made from the juice of the purest grapes.

## Characteristics

The wine shows straw yellow. Its delicate nose is redolent of golden delicious apples, unripe fruit and lime blossom. On the palate it is crisp, balanced and well-orchestrated, with a pleasant tang. Excellent with fish and vegetable hors d'oeuvres, soups and starters, and lean fish dishes. Serving temperature: 10–12°C.

## Profile Contents

|                  |                                     |
|------------------|-------------------------------------|
| grape varieties  | Bronner                             |
| appellation      | Indicazione Geografica Tipica (IGT) |
| year of planting | 2015                                |
| soil             | sand and silt with gravelly areas   |
| vine spacing     | 2.80 x 1.20 m                       |
| pruning          | sylvoz                              |
| yield/hectare    | 11.000 kg                           |
| alcohol content  | 12.50 vol.%                         |
| acidity          | 5.60 g/l                            |
| ph               | 3.30                                |

## Vinification

Mechanical harvest is late. The production process includes the following stages: crushing-destemming, pressing, cold settling, racking off and addition of cultured yeasts. Controlled cold fermentation at 14°C. Fermentation is followed by racking and the wine is kept on the fine lees with regular batonage before moving on to bottling.

## BOTTLE TECHNICAL INFO

cl. 75  
natural cork



ONLINE DATA SHEET



BOTTLE EAN CODE



8 032535 560294

BOX ITF CODE



18032535560291



# GIOL

fine wines since 1427

only organic wines since 1987

only vegetarian and vegan wines since 2007

no added sulphites wines since 2009

resistant varieties since 2015

experience matters



**Azienda Agricola GIOL**

Viale della Repubblica, 1/6

31020 San Polo di Piave

Treviso - Italy

Tel. +39 0422 855032

info@giolitalia.it

www.giolitalia.com