

# BRONNER

resistant vine

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

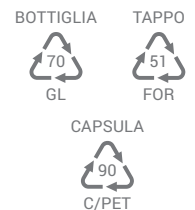
## VINIFICATION

Mechanical and partial manual harvest at optimum technological and phenolic ripeness, crushing-destemming, pressing, cold settling, racking off and addition of cultured yeasts. Controlled cold fermentation at 16° C. Fermentation is followed by racking and the wine is kept on the fine lees with regular batonage. Bottling is carried out several times a year in order to ensure that the product is always fresh: the wine is stabilised and bottled in sterile conditions following aseptic filtration.



## BOTTLE TECHNICAL INFO

cl. 75 | natural cork



RACCOLTA DIFFERENZIATA. VERIFICA LE DISPOSIZIONI DEL TUO COMUNE. SEPARA LE COMPONENTI E CONFERISCILE IN MODO CORRETTO.

## ONLINE DATA SHEET



## BOTTLE EAN CODE



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## BOX ITF CODE



18032535560291



*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*  
*wines with indigenous yeasts since 2017*

experience matters



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