



## BRAIDE ALTE Gran Cru



### GENERAL DATA:

**Vineyard:** Braide Alte located at Ruttars in the municipality of Dolegna del Collio.

**Kind of ground:** Marl and clay.

**Grape:** Chardonnay, Sauvignon, Picolit, Moscato giallo.

**Vines per acre:** 3200.

**Type of cultivation:** Guyot, cordon trained.

### VINIFICATION AND REFINING:

The grapes are harvested by hand using boxes, steeped in a cold horizontal press for eight hours and the must is cleaned through settling.

The fermentation takes place in new Allier Barriques at a controlled temperature of 57°– 61°F. When the fermentation is over, the product thus obtained is not poured off and therefore remains in the same containers to mature for about eight months at a constant temperature. At the end of this period, the wine is assembled and bottled. There follows a further long period of refining in the bottle before the wine is distributed.

### ORGANOLEPTIC CHARACTERISTICS:

Intense straw yellow color, with golden reflections. The bouquet is intense, very complex, with spicy hints. On the palate it is warm, full-bodied, very elegant and complex. It evolves in the glass with the temperature changes.

### FURTHER INFORMATION:

**Drink with:** pasta dishes based on fish. Ideal with all substantial fish dishes (grouper, swordfish, stockfish in tomato sauce or other herbs), but it also goes very well with white meat and soft, fresh cheeses.

Served at a higher temperature ( 60°F) it is also excellent with lamb, roast kid and grilled meat.

**Longevity:** 10–15 years.

**Serve at:** 54°F.

### PRIZES AND AWARDS:

- 🍷🍷🍷 TRE BICCHIERI “Gambero Rosso”:  
Vintages 1996–1997–1998–2000–2007–2008
- 🍷🍷🍷🍷🍷 CINQUE GRAPPOLI Guida “Duemilavini” A.I.S.:  
Vintages 1998–1999–2000–2001–2002–2003–2004–2005  
2006–2007–2008
- “Migliori vini italiani – Luca Maroni”:  
Vintages 1998–2000–2001–2002–2003–2004–2005–2006–2007–2008
- ★★ ★ TRE STELLE “I vini di Veronelli”:  
Vintages 2007–2008.