

Vignale di Cecilia 'Bianco

Poldo' NV

Producer - Paolo Brunello

Provenance: Colli Euganei, Veneto

Farming: Organic

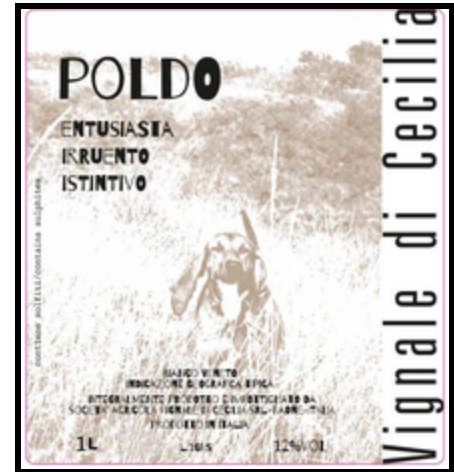
Grape(s): Mostly Tocai Friulano and Garganega with a little bit of Moscato

Vineyard: 10 hectares of vines divided across 7 different vineyards, planted between 1980 and 2007 in volcanic limestone soils.

Fermentation/ Aging: Each lot is fermented, aged and racked depending on taste in a variety of steel and concrete vessels. Blended in the Spring, 6 months after harvest.

Fining/ Filtration: none

Sulfite: 20 ppm just before bottling



The Producer:

A professional cellist, Paolo Brunello discovered that he loved the lifestyle of the winegrower more and over a 10 year period, slowly phasing out of the musician's life and into winegrowing as a career. 20 years later, Paolo has grown the farm his grandfather established in the 1980's from 4 to 10 hectares including new plantings and 4 hectares of rented vineyards. His grandfather made only bulk 'sfuso' wine but in 2000, on Paolo's initiative, they started bottling their wines. The farm is named for St. Cecilia, patron saint of musicians, a nod to Paolo's former career and the hill where the farm is located.

The Vineyard

Paolo farms 10 hectares of vines in the Euganean hills of Veneto with organic methods. His 7 vineyard sites range in altitude and vine age but are typified by a kind of extremely rare volcanic limestone with varying degrees of clay. The climate is strongly influenced by close proximity to the Adriatic sea.

The Cellar

Paolo's approach to each lot changes depending on need. He emphasizes the importance of listening, trusting his taste and smell to drive decisions rather than rote strategy. His wines are fermented in a mix of concrete, steel and barrel depending on logistics; "it doesn't matter where it ferments" he says with a smirk. "There are no rules," he continues to say, explaining that each lot is treated in reflection to its need based on frequent tasting. Paolo's cellar approach is both highly logistical and casually creative, resulting in bespoke wines that reflect his sensibilities and the voice of his distinctive terroir. 'Bianco Poldo' is simply a locally-styled field blend of mostly Garganega and Tocai Friulano with a touch of Moscato for freshness bottled in liters. The three varieties are fermented and aged separately in a mix of concrete and steel and racked when he feels the need. The base wines are blended in Spring, 6 months after harvest and bottled with 20 ppm added sulfite.

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