



## FACTSHEET OF BLAU & BLAU

Blaufränkisch is a historic variety (also known as Franconia del Collio and documented for the past two hundred years), cultivated by the Jermanns ever since the 1800s. It is dedicated to Sylvia Tunina, Silvio Jermann's latest born.

**Soil type:** superficial, originating from the Eocenic mountain of Monte Fortino, which has determined a vast area of colluvial material.

**Grape varietal:** Franconia (a.k.a. Blaufränkisch) and a small part of Pinot Nero

**Exposure:** south west

**Denomination:** IGT Tre Venezie

**Alcohol content:** 13.0%

**Acidity:** 5,00 ÷ 5.8 ‰

**First vintage to be produced:** 2000

**Shelf life:** 5 to 7 years

**Ageing:** in oak barrel

It's also available with **Stelvin screw cap** by the French company Pechiney: we decided for this very technical closure to preserve the fragrance and the organoleptic qualities obtained first in the vineyard and then in the cellar.

**Tasting notes:** Rather intense ruby red color; vinous, well balanced nose, with herbaceous notes and nuances of berry fruit and underbrush. Dry on the palate, elegant, medium to full body, well balanced. Ideal with Friulian cuisine.

**Serving suggestions:** Very pleasant to match fumé pork with sweet apple pickles (mostarda di mele), kren and vegetable compote – a traditional recipe from Gorizia and Trieste, which enhances this wine's characteristics and is in turn enhanced by the wine.

The Franconia, wine of the County, was used to accompany the menu of a well-to-do family of the 19th century in Gorizia. This variety spread in the late 19th century in the Hapsburg Empire where it was called Keiser-Traube in other words Emperor's grape.

Did you know...? The label design of the puppy (called Truman) with Sylvia is from a picture to be found in a book on Boston terriers by Sergio Pella and Umberto Cuomo, published by Edizione Cinque in 2006.

