



Conte Brandolini
D'ADDA

Wine Region: FRIULI, ITALY

Date Established: 1850

Winemaker: ALEC ONGARO



Count Brandino Brandolini certainly manages to keep busy. President of Bordeaux's Chateau Greysac...owner of Venetian wine bar Naranzaria... proprietor of a 19th-century villa and world-famous gardens... avid fan of wife Marie's contemporary Laguna B Venetian blown glass designs... father of three young boys – he takes it all in stride.

But Brandolini's true passion is revealed in his role as owner/winemaker at his family's historic Vistorta estate in northeast Italy's Friuli region, 25 miles north of Venice.

This Venetian-born graduate of Texas A&M and University of Bordeaux took the helm at Vistorta in the 1980s. Inspired by Bordeaux and recognizing the outstanding potential of his family's estate vineyards (planted with Merlot for over a century), Brandolini set out to produce a world-class red wine from Vistorta.

Working with close friend and colleague Georges Pauli, winemaker at Château Gruaud-Larose and consultant to several leading Bordeaux properties, Brandolini implemented a series of radical improvements at Vistorta. Using select clones from Bordeaux and his native Merlot vines, Brandolini implemented a system of high-density planting in Vistorta's well-drained, limestone-rich vineyards. Today, Vistorta is one of northeast Italy's most sought-after red wines.

Brandolini also owns the 325-acre Cordignano estate in the nearby province of Treviso, planted to Tocai, Refosco, Merlot and Pinot Grigio.

The Vistorta estate, in the Brandolini family since 1780, includes a magnificent 19th-century villa, set amid a landscaped park and gardens. Brandino, Marie and their three sons divide their time between Vistorta in Friuli and their home on Venice's Grand Canal.

MERLOT:

Merlot has found an ideal environment in the clay and limestone-rich Friulian soil over the last 200 years.

PINOT GRIGIO:

Soil in Friuli creates a distinctive Pinot Grigio style which is richer and more complex.

REFOSCO:

A bold, flavorful wine. The name Refosco refers to the red color of the tiny stem connecting grape to the stalk.

FRIULANO:

The most widely planted white grape variety in Friuli. Fresh, with delicate almond and peach aromas.

TREANNI:

A blend of three consecutive vintages from a trio of grapes: Merlot, Refosco & Cabernet Franc.

VISTORTA:

100% Merlot made with Bordeaux inspired finesse. The flagship, and *Tre Bicchieri* winner, five years running.

