



Simon di Brazzan
Quattro generazioni una sola passione

COMPANY PROFILE

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FOUR GENERATIONS,
ONE PASSION

A
FAMILY
TRADITION

01. HISTORY

Wine-making art is rooted in ancient times





AN AGE-OLD IDENTITY

TRADITION, GENERATION BY GENERATION

For three decades, Daniele Drius has led Simon di Brazzan's farm, which he inherited from his long-lived maternal grandfather, Enrico Veliscig, along with his love for the land and territory.

For three generations, his family has devotedly cultivated this border land, even though the land was initially not owned but sharecropped.

At the beginning of the 20th century, precisely in 1913, Daniele's great-grandparents began buying part of the land now cultivated in Brazzano and his grandparents Enrico and Rina took over the business in the 1960s.

At that time, the farm was traditional, with dairy cattle, pigs, and farmyard animals in addition to wine, and only in the 1980s did the barn close its doors to make way for the expansion of the vineyard area and the winery.



02. TO DATE

Improving to improve ourselves

THE ORIGINS, THE FORESIGHT,
THE VISION OF THE FUTURE





HANDS, HEART, CARE, DETAILS

CHANGING FOR THE LOVE OF THE LAND

From an early age, Daniele grew up in this environment of harmony with nature and knowledge of its fruits.

After graduating as an agricultural surveyor, he decided to work alongside his grandparents, making the milestone decision about 18 years ago to start bottling some of the wine, which up until then had only been sold in bulk locally, between Brazzano di Cormons and nearby areas.

Day after day, Daniele's winery has radically changed vine growing systems, focusing on improving the quality of the grapes.

Traditional production methods, which were very generous in terms of quantity, have been replaced by others more suitable for producing quality grapes, such as spurred cordon and single or double guyot.

Bravery for change and heartfelt respect for the land soon rewarded the choices, vintage after vintage.

The wisdom of man and the generosity of the land have thus created a valuable product that is increasingly prized nationally and globally.



Year of establishment: 1956

Owner: Daniele Drius

Enologist: Natale Favretto

Cultivated vineyard area: 15 hectares between DOC Collio and Isonzo

Harvested grape area: 19 hectares

Cultivation: organic – biodynamic

Certification: Organic, certifying authority Ceviq Ltd. since 2016

Production in hectoliters: 1.000

Annual bottle production: 80.000 – 110.000

VINTAGE WHITE VARIETIES

Blanc di Simon (Friulian)

Riné Blanc (Pinot Bianco – Sauvignon – Traminer blend)

Malvasia

Sauvignon

Pinot Grigio

MACERATED WHITE VARIETIES

Blanc di Simon Tradizión (Friulian)

Pinot Grigio Tradizión

RED VARIETIES

Cabernet Franc (one year of aging)

Merlot (reserve, two years of aging)

Centenario Merlot Selezione (three years of aging)



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03. ORGANIC VITICULTURE

BIODIVERSITY
IS
LIFE



HIGH-QUALITY PROFILE
FROM AN ETHICAL PERSPECTIVE

LAND-CONSCIOUS PRODUCTION

THRIVING VINEYARDS

Simon di Brazzan has been dropping chemical treatments for over 25 years, preferring natural practices and products such as Bordeaux mixture and sulfur.

In our vineyards, sustainable integrated agriculture control practices such as sexual confusion are used, and the only organic pest control treatments are natural pyrethrum and bacillus thuringiensis.

Green pruning interventions such as bunch thinnings and defoliation near the bunches are performed to balance grape production concerning the vegetative mass and to have qualitatively better yields from the point of view of sugars, acids, and polyphenols.

For fertilization, compost produced from cow manure, grape marc, and manure, as well as all-natural algae-based foliar fertilizers, are preferred.





For the past thirteen years, Simon di Brazzan has been committing to biodynamic methods for the care of his lands, following Sowing Calendars based on stellar, planetary, and lunar motions – an indispensable working tool to achieve a balanced system whose primary purpose is the vivification of the soils with rotations and catch crops, with green manures, with non-hazardous means of defense for living beings, with a greater appreciation of livestock, care for wildlife and thus with the restoration of a natural balance.

To live, humans feed and breathe, and it is our duty to nourish all the microorganisms that live in the soil because from their increase and activity come significant constituents that make plant nutrition more complete.

In the fall, we till the soil in alternate rows, distribute compost, and sow green manure. At the same time, in mid-May, the many weeds grown in this way are mowed and buried – a technique that improves soil fertility and allows all soil organisms to live and release precious substances that help the vines to be stronger and more resistant.

We must always remember that a well-fed, strong plant reacts positively to any stresses or adverse weather situations while improving the soil's ability to retain water and make it available when needed.

Another major focus of Simon di Brazzan is harvesting the grapes only when the seed is ripe: the color of the marc tells us at what stage the ripening is!

Harvesting is exclusively carried out manually with grape sorting, and any imperfections are removed before destemming.

Respecting nature and taking care of the vines is what it really takes to make a correct wine and expression of the land of origin.



04. ORGANIC CELLAR

CREATING,
EXPERIMENTING,
PRESERVING

WHERE THE FRUIT
BECOMES
LIQUID TREASURE



Fresh white wines are produced from two vinifications – the traditional one involving complete maceration of the peels in 25 hl truncated-conical vats for about 25 days, and the other involving short one-night maceration at 10°C in the press and fermentation in steel or wood.

In March, blending the two vinifications is executed, one part wood and two parts steel.

We operate this way to achieve distinctive wines, maintaining typicity and enhancing smell and taste complexity.

White wines that age in wood undergo spontaneous malolactic fermentation.

Blanc di Simon Tradizi3n and Pinot Grigio Tradizi3n are produced by macerating Friulano and Pinot Grigio grapes in truncated conical vats during fermentation.

Maceration takes about 25 days, and aging in wooden vats lasts 30 months for Friulano and 14 months in 7.5 hl barrels for Pinot Grigio.

The choice of complete maceration, until the sugars are exhausted, is intended to extract all the sugars and aromas in very concentrated, raisin-like berries.

Due to yeast activity and the alcohol produced, the extraction and, consequently, the enrichment of the wine is increased.

Sulfur dioxide utilization is very low for all wines; the grapes must be healthy and very ripe.

We follow the biodynamic calendar for wine processing, racking, and bottling.

Simon di Brazzan is committed to protecting nature and cultivating the land to grow vines in a balanced way to provide liquid emotions to those who taste its wines.

Since the 2016 vintage, our wines have been certified organic.

In our winery, Natale Favretto has been working alongside Daniele Darius for about 19 years, a highly trained winemaker who embraces all-natural practices to the vineyard and, with an equally natural hand, manages to achieve great results in the cellar.





05. OUR WINES

FROM
CROP
TO
TABLE



SIMON DI BRAZZAN



BLANC DI SIMON



PRODUCTION AREA	Collio, Municipality of Cormons, Isonzo
GRAPES	100% Friulian
DENOMINATION	D.O.C. Friuli - Friuliano - BIO -
SOILS	Alluvial type, irrigated
WINE CULTIVATION	Single gujot on new vines, bilateral on old vines
CROPPING PROCESSES	Cultivation with biodynamic method, targeted thinning, and defoliation near the bunches to preserve their health
PRODUCTION	20,000 bottles
ALCOHOL CONTENT	13.5% vol.
HARVEST TIME	Late September, manual harvest performed in the early hours of the day
VINIFICATION	Manual selection of grapes, gentle destemming Cooling of crushed grapes by heat exchanger Rest in winemaker overnight at controlled temperature. Soft pressing by vacuum press Must cleaning by flotation Fermentation in temperature-controlled stainless steel, 18°C. Maintained on lees until the end of February in stainless steel barrels. On one third maceration of the crushed grapes in 24 hl truncated conical vat for 20 days with indigenous yeasts Separation of the peels from the wine using the traditional wine press Wine storage in vat, on yeast until the end of February. Wine blending, one-third vat, two-thirds stainless, protein stability using bentonite
SMELL AND TASTE NOTES	Bottling Total acidity 5.6, total sulfur 110 ml/lit, free sulfur 45 ml/lit (pre-bottling values) Indigenous white wine of light golden color with greenish highlights. Its pleasant and gentle aroma reminds of white flowers and tropical fruits. Full-bodied, harmonious flavor with persistent aromatic aftertaste
PAIRINGS	Excellent for ham appetizers and pasta dishes, seafood and white meats
SERVING TEMPERATURE	10°-12°C



MALVASIA



PRODUCTION AREA	Municipality of Cormons, Isonzo
GRAPES	100% Malvasia
DENOMINATION	I.G.T. Venezia Giulia Bianco – BIO –
SOILS	Alluvial type, irrigated
WINE CULTIVATION	Bilateral horizontal gujot
CROPPING PROCESSES	Cultivation with biodynamic method, targeted thinning, and defoliation near the bunches to preserve their health
PRODUCTION	9,000 bottles
ALCOHOL CONTENT	14% vol.
HARVEST TIME	Early October, manual harvest performed in the early hours of the day
VINIFICATION	Manual selection of grapes, gentle destemming Cooling of crushed grapes by heat exchanger Rest in the press for two days Soft pressing by vacuum press Must cleaning by flotation Fermentation in temperature-controlled stainless steel, 18°C. One part ferments in vat in the presence of peels for the entire fermentation and then refines in 7.5 hl cask Maintained on the lees until the end of February Wine blending, protein stability using bentonite
BOTTLING	Bottling Total acidity 5.5, total sulfur 90 ml/lt, free sulfur 40 ml/lt (pre-bottling values)
SMELL AND TASTE NOTES	Native white wine with a straw color with golden reflections and a distinct, slightly aromatic bouquet, very delicate and reminiscent of flowers and fruits. Fresh, balanced flavor, reminiscent of the olfactory notes on the palate, highly persistent
PAIRINGS	Seafood dishes and fatty cheeses
SERVING TEMPERATURE	10°-12° C



PINOT GRIGIO



PRODUCTION AREA	Municipality of Cormons, Isonzo
GRAPES	100% Pinot Grigio
DENOMINATION	D.O.C. Friuli - BIO -
SOILS	Alluvial type, irrigated
WINE CULTIVATION	Spurred cordon
CROPPING PROCESSES	Cultivation with biodynamic method, targeted thinning, and defoliation near the bunches to preserve their health
PRODUCTION	6,600 bottles
ALCOHOL CONTENT	14 % vol.
HARVEST TIME	End of September, manual harvest carried out in the early hours of the day
VINIFICATION	Manual selection of grapes, gentle destemming Cooling of crush by temperature exchanger 10°C Overnight rest in winemaker Soft pressing by vacuum press Must cleaning by flotation Fermentation in temperature-controlled stainless steel, 18°C. Maintained on yeasts until the end of February in stainless steel barrels On one-third of the crushed grapes fermentative maceration for 18 days Separation of the peels from the wine using the traditional wine press Wine storage in wooden barrels, contact on yeast until the end of February. Wine blending, one-third wood, two-thirds stainless, protein stability using bentonite Bottling Total acidity 5.5 total sulfur 121, free sulfur 51 (pre-bottling values)
SMELL AND TASTE NOTES	A particularly pleasant coppery-hued white wine with a strong bouquet. Notes of ripe fruit emerge, from peach to melon, lasting persistence, pleasant round and balanced flavor
PAIRINGS	Savory seafood appetizers, marinated risottos, grilled, baked or fried fish main courses
SERVING TEMPERATURE	10° - 12°C



SAUVIGNON



PRODUCTION AREA	Municipality of Cormons, Isonzo-Brazzano and Dolegna Collio
GRAPES	100% Sauvignon
DENOMINATION	I.G.T. Venezia Giulia Bianco - BIO -
SOILS	Irrigated alluvial type
WINE CULTIVATION	Bilateral horizontal gujot
CROPPING PROCESSES	Cultivation with Biodynamic method, targeted thinning, and defoliation near the bunches to preserve their health
PRODUCTION	6,600 bottles
ALCOHOL CONTENT	14 % vol.
HARVEST TIME	Early September, manual harvest performed in the early hours of the day
VINIFICATION	Manual selection of grapes, gentle destemming Cooling of crushed grapes by heat exchanger Overnight rest in the press Soft pressing by vacuum press Stabling of the must for 5 days at 8°C Must cleaning by flotation Fermentation with indigenous yeasts at controlled temperature, 18°C. One part ferments in 7.50 hl wooden barrels Maintained on the lees until the end of February Wine blending, protein stability using bentonite.
BOTTLING	Total acidity 5.4, total sulfur 90 ml/lit , free sulfur 31 ml/lit (pre-bottling values)
SMELL AND TASTE NOTES	Aromatic white wine with a faint straw-yellow color. Green notes (capsicum - tomato leaves) and floral notes reminding of elderflower prevail in its gentle bouquet, with a warm, full-bodied, aromatic, persistent flavor
PAIRINGS	Appetizers, seafood main courses such as sea bass, sea bream, and vegetables, vegetable asparagus risottos
SERVING TEMPERATURE	10° - 12°C



RI-NÉ

PRODUCTION AREA	Municipality of Cormons, Isonzo
GRAPES	Pinot Bianco 50% - Sauvignon 25% - Malvasia 20% - Traminer 5%.
DENOMINATION	I.G.T. Venezia Giulia Bianco - BIO -
SOILS	Alluvial type, irrigated
WINE CULTIVATION	Pinot Bianco - spurred cordon Sauvignon - bilateral horizontal guyot Malvasia - bilateral horizontal guyot Traminer - bilateral horizontal guyot
CROPPING PROCESSES	Cultivation with biodynamic method, targeted thinning, and defoliation near the bunches to preserve their health
PRODUCTION	5,000 bottles
ALCOHOL CONTENT	13% vol.
HARVEST TIME	Mid-September, manual harvest performed in the early hours of the day
VINIFICATION	Manual selection of grapes, gentle destemming Cooling of the crush by exchanger Overnight rest in the press Soft pressing by vacuum press Must cleaning by flotation Fermentation with indigenous yeasts at controlled temperature, 18°C. Maintained on the lees until the end of February in stainless steel barrels Wine blending, protein stability using bentonite
BOTTLING	Acidity 5.3, total sulfur dioxide 104ml/lit , free sulfur dioxide 40 ml/lit (pre-bottling values)
SMELL AND TASTE NOTES	White wine with a structured taste, ranging from aromatic hints to ripe fruit, fresh, balanced
PAIRINGS	Baked fish dishes, St. Pierre, snapper and mackerel
SERVING TEMPERATURE	10° - 12°C



BLANC DI SIMON TRADIZIÓN



PRODUCTION AREA	Collio, Municipality of Cormons, Isonzo
GRAPES	100% Friulian
DENOMINATION	D.O.C. FRIULI
SOILS	Alluvial type, irrigated
WINE CULTIVATION	Single Guyot on new vines, bilateral on old vines
CROPPING PROCESSES	Cultivation with biodynamic method, targeted thinning, and defoliation near the bunches to preserve their health
PRODUCTION	3,400 bottles
ALCOHOL CONTENT	13.5% vol.
HARVEST TIME	Early October, manual harvest performed in the first hours of the day. Usually, in Tocai grapes, when harvesting around October, there are some berries that are partially dehydrated, similar to raisins (<i>botrytis nobile</i>); tasting them reveals a concentration of flavor and very intense special aromas. Maceration is used for the extraction, thanks to the alcohol, of this concentrate
VINIFICATION	Destemming, of grapes. Fermentation with indigenous yeasts Fermentative maceration of crushed grapes in 25 hl truncated conical vat until the end of fermentation with temperature control Separation of the peels from the wine using the traditional wine press Wine storage in 25 hl wooden barrels for 30 months
PRODUCTION	3,400 Bottles
SMELL AND TASTE NOTES	Bottling Total acidity 5.4, total sulfur content 59ml/lit Wine with a deep gold color. It has a very strong aroma with notes of caramel, honey, candied fruit, and hazelnut – embracing and balanced with great persistence
PAIRINGS	Great for pasta dishes, mushroom, truffle, and blue cheeses
SERVING TEMPERATURE	16°C– 18°C as a red wine



PINOT GRIGIO TRADIZIÓN



PRODUCTION AREA	Mariano del Friuli, Municipality of Cormons, Isonzo
GRAPES	100% Pinot Grigio
DENOMINATION	D.O.C. FRIULI
SOILS	Alluvial type, irrigated
WINE CULTIVATION	Bilateral spurred cordon
CROPPING PROCESSES	Cultivation with biodynamic method, targeted thinning, defoliation near the bunches to preserve their health
PRODUCTION	3,200 bottles
ALCOHOL CONTENT	14% vol.
HARVEST TIME	Early October, manual harvest performed in the first hours of the day. Usually, in Pinot Grigio grapes, when harvesting around October, there are some berries that are partially dehydrated, similar to raisins (<i>botrytis nobile</i>); tasting them reveals a concentration of flavor and very intense special aromas. Maceration is used for the extraction, thanks to the alcohol, of this concentrate
VINIFICATION	Destemming, of grapes. Fermentation with indigenous yeasts Fermentative maceration of the crushed grapes in 25 hl truncated conical vat until the end of fermentation, with controlled temperature for about 25 days Separation of the peels from the wine by traditional wine press Wine storage in 7.5 hl wooden barrels for 15 months
	Bottling Total acidity 5, total sulfur 83 ml/lit, free sulfur 40ml/lit (pre-bottling values)
SMELL AND TASTE NOTES	Coppery-colored wine, with a complex bouquet reminiscent of roses, drunken cherries; well-balanced, refined, and elegant, it feels like a red wine
PAIRINGS	Excellent for seafood dishes, cheeses, white meats, feathered game
SERVING TEMPERATURE	16°C– 18°C as a red wine



CABERNET FRANC



PRODUCTION AREA	Municipality of Cormons, Mariano, Isonzo
GRAPES	100% Cabernet Franc
DENOMINATION	I.G.T. Venezia Giulia Rosso – BIO –
SOILS	Alluvial type, irrigated, clayey
WINE CULTIVATION	Single or double Guyot (horizontally bent shoot)
CROPPING PROCESSES	Cultivation with biodynamic method, targeted thinning, and defoliation near the bunches to preserve their health
PRODUCTION	5,000 bottles
ALCOHOL CONTENT	12.5% vol.
HARVEST TIME	Mid-October, manual harvest performed in the early hours of the day
VINIFICATION	Manual selection of grapes, gentle destemming Fermentation in 25 hl wooden vats for 20 days, fermentation with natural foot produced on the farm at least 6 days before picking the grapes destined for the vats Malolactic fermentation as soon as alcoholic fermentation is completed Wine storage in 25 hl vat for 10 months Bottle aging for 5 months Bottling Total acidity 5, total sulfur 50 ml/lit, free sulfur 35 ml/lit (pre-bottling values)
SMELL AND TASTE NOTES	Intense ruby red wine with violet hues, its distinctive herbaceous aroma is refined and spicy, velvety flavor, soft tannins, balanced.
PAIRINGS	Typical for noble game, it pairs well with savory meats and cheeses
SERVING TEMPERATURE	16°C – 18°C



MERLOT RISERVA



PRODUCTION AREA	Municipality of Cormons, Mariano
GRAPES	100% Merlot
DENOMINATION	D.O.C. Friuli Merlot- BIO -
SOILS	Alluvial, clayey type
WINE CULTIVATION	Bilateral spurred cordon
CROPPING PROCESSES	Cultivation with biodynamic method, targeted thinning, and defoliation near the bunches to preserve their health
PRODUCTION	6,600 bottles
ALCOHOL CONTENT	14.5% vol.
HARVEST TIME	Late, manual harvest performed in the early hours of the day.
VINIFICATION	Manual selection of grapes, gentle destemming
	Fermentation in 25 hl truncated conical vat for 25 days with indigenous yeasts, malolactic fermentation
	Storage of wine in large cask for 24 months
	Bottling Total acidity 5.60, total sulfur 51 ml/lit, free sulfur 25 ml/lit (pre-bottling values)
	Bottle aging for 5 months
SMELL AND TASTE NOTES	Deep ruby red wine, its fragrance reminds of small fruits, the flavor is sharp and pleasantly spicy, smooth
PAIRINGS	Cold cuts, roasted red and white meat, wraps with sauces that are not too spicy, lamb, meat stews, stewed tripe, and moderately spicy cheeses
SERVING TEMPERATURE	16°C - 18°C



CENTENARIO MERLOT SELEZIONE



PRODUCTION AREA	Municipality of Cormons, Mariano
GRAPES	100% Selected Merlot
DENOMINATION	D.O.C. Friuli - Rosso Affinato - BIO -
SOILS	Alluvial, clayey type
WINE CULTIVATION	Bilateral spurred cordon
CROPPING PROCESSES	Biodynamic method cultivation, targeted thinning, Defoliation near the bunches of grapes to preserve their health
PRODUCTION	4,000 bottles
ALCOHOL CONTENT	14.9% vol.
HARVEST TIME	Late, manual harvest performed in the early hours of the day.
VINIFICATION	Manual selection of grapes, destemming, gentle grape crushing
	Fermentation in 25 hl truncated conical vat for 25 days Indigenous yeasts used Storage of wine in large cask for 24 months Bottling Total acidity 5.2, total sulfur 70 ml/lit, free sulphurous acid 36 ml/lit (pre-bottling values)
	Bottle aging for 6 months
SMELL AND TASTE NOTES	Deep ruby red wine, its fragrance reminds of small fruits, its taste is distinct and pleasantly spicy soft, intense
PAIRINGS	Cold cuts, roasted red and white meat, rolls with not-too-spicy sauces, lamb, meat stews, stewed tripe, and moderately spicy cheeses
SERVING TEMPERATURE	16°C - 18°C

SIMON DI BRAZZAN AMONG THE STARS

SOME ITALIAN STARRED RESTAURANTS THAT HAVE SELECTED US

LE CALANDRE – ALAJMO ❀❀❀ MICHELIN GUIDE

Sarmeola di Rubano – Padova

HARRY'S PICCOLO ❀❀ MICHELIN GUIDE

Trieste

L'ARGINE A VENCÒ ❀ MICHELIN GUIDE

Dolegna del Collio – Gorizia

LA PRIMULA ❀ MICHELIN GUIDE

San Quirino – Pordenone

TRATTORIA AL CACCIATORE – LA SUBIDA ❀ MICHELIN GUIDE

Cormons – Gorizia

❀❀❀ Exceptional cuisine

❀❀ Excellent cooking

❀ High quality cooking





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