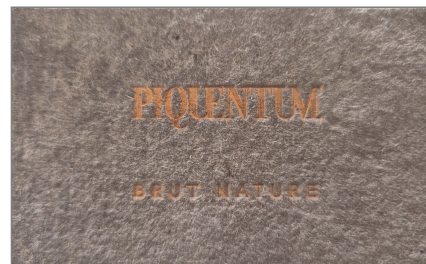


2023 Piquentum Brut Nature

Istria, Croatia

Originally built in 1928, converted into war shelter in the early 90s, and now a winery, it's the classic tale of a son of a Frenchwoman and an Istrian father growing native Croatian grapes in an old Mussolini era concrete water tank. Born in Jurançon in the foothills of the Pyrenees, Dimitri Brečević studied oenology in France and then worked at Domaine de Chevalier in addition to working harvests in Australia, New Zealand, Bordeaux, and Burgundy. In 2004 he decided to invest himself in his father's homeland of Istria near the town of Buzet. The name "Piquentum" is the ancient Roman word for the beautiful hilltop town of Buzet. Dimitri's arrival falls right in line with the regions long history of Romans, Goths, Franks, and Bavarians. The Republic of Venice even had a solid 500+ year run. And although briefly a part of the Austro-Hungarian Empire until the World Wars, it was briefly once again a Province of Italy until 1947 when Yugoslavia was created and Italy ceded the territory. Istria is also the largest peninsula in the Adriatic, Croatia's westernmost region, and borders both Italy and Slovenia. With only about 1750 square miles, over 280 miles are coastline with 35% covered with oak and pine forests. Indigenous grapes like Malvazija Istarska and Teran coupled with the mineral rich white and red Karst soils all seem to echo the salinity of this pristine coastline and the pungency of its truffle-ridden interior.



VINEYARDS

On the northern edge of Adriatic, the climate in the interior of Istria can actually be very cold when strong winds known as the "Bura" descend from the north. Even closer to harvest in September, the nights remain cold and help maintain acidity and aroma despite experiencing dry and hot days typical of the Mediterranean. With currently 4.5 ha of vineyards: Malvasia 60%, Teran 20%, Refosco 20%, Dimitri's goal is to keep competition high, work the land by hand, and get roots digging deeper and deeper into the ferrous rich red and flysch rich white soils that define Istrian Terroir.

WINE MAKING

Grapes are hand picked and then slowly pressed into tank without temperature control. Since the winery is converted concrete water tank, the temperature is a constant 10-11°C all year long. Perfect for aging, but this is often too cold to get a native fermentation started. Using fans to draw in the warmer outside air to around 14°C, all of Dimitri's wines complete a wild ferment without the use of added yeast, bacteria, enzymes, or any additives. After a long and slow fermentation without stalling fermentation or cold soaks, the wines are bottled unfiltered with just enough sulfur to ensure a safe journey across the Atlantic.

NOTES & PAIRINGS

For many years, Dimitri has also been the manager and right-hand man for Giorgio and Vesna at Clai Winery in northwestern Istria. Giorgio is an iconic natural winemaker and also a pioneer in traditional method sparkling wines. Following Giorgio's retirement in 2023, Dimitri also left the company and is now putting everything into growing Piquentum. He did, however, learn quite a few things about making sparkling wines. For Clai, the grapes were mostly Chardonnay, Malvazija and a little Plavina. For Dimitri, Teran is the base wine aged for a year in barrel. For the secondary fermentation, he used the must of Malvazija Istarska to create a rosé in color, aromatic, and delicious Brut Natur. Aged for two years on the lees, he also went a step further and created the label from the post-fermentation sediment/disgorgement lees. He collected, pressed, dried, and added just 10% of paper pulp as binding. To our knowledge, this is the first wine label made from the wine itself. Because the lees are devoid of preservatives and chemicals, it's very much alive. Given some time, humidity and light, it will start to grow and change on the bottle. It's not going to go full Chia Pet right away, but it is a testament to Dimitri's commitment to transparency, process, and the health of his fruit. The wine is also killer.



ANALYTICS & PRONUNCIATION

APPELLATION: Istria (Ees-tree-ya)

GRAPE COMPOSITION: Malvazija Istarska & Teran

CLIMATE: Mediterranean

SOILS: Flysch (white soil), 20% Karst (red soil)

MACERATION & AGING: Base wine Teran aged for a year in barrel. Then must of Malvazija added for 2nd fermentation. Aged for two years on the lees

ALCOHOL: 12%

DANCH & GRANGER SELECTIONS

PO Box 1270 | Los Altos, California 94023 | USA

www.DanchAndGranger.com

info@DanchAndGranger.com