

Maculan



Breganze

Giovanni Maculan founded the winery in 1947 and begun vinifying grapes of the area, to produce wines sold in damigianas (big jars) and in one-liter bottles with the crown closure. His son Fausto, after graduating in enology, started his career as the winemaker in 1973.

He travelled to the best winemaking areas in the world and boldly experimented, at times arousing incredulity in his observers.

He brought back to Breganze many ideas, as equipment for the winery, wine making techniques, but most of all he understood that one of the most important thing is viticulture.



So, in the middle of the '80s, Fausto planted high density vineyards,
as he saw in Bordeaux and Burgundy.

Today the winery manages 50 hectares in the DOC Breganze
and produces 650.000 bottles every year.



In the early '80 Fausto understood the importance of the export markets and he approached North America. Since 1981 Maculan wines are present in the USA and Canada markets, in the best restaurants and exclusive wine shops.

Today the main market for these wines is Italy (approx 65%) but 35% of the production is exported in 25 different foreign countries.

You can find the wines of the Maculan family all around Europe, North America, Brazil, Dominican Republic all the way to Australia and New Zealand.

And every year at least one new market is added!

Since 2007 Angela and Maria Vittoria joined with enthusiasm their dad Fausto in the managing of the winery.



The DOC Breganze is in the center of Veneto, on the hills at the footsteps of the Asiago Highplains. There is mainly volcanic soil. The volcanic tuff guarantees the right minerals and nutrients supply to the vines and has a very good natural drainage.

In this situation the international varieties found their perfect habitat for the last two centuries.

The Maculan family has always vinified Cabernet Sauvignon, Merlot, Pinot Nero and Marzemino, producing full body red wines, intense and very true to the varietal characteristics, ready-to-drink wines but also wines with a long potential bottle aging.

With Tai, Pinot Bianco, Sauvignon and Chardonnay produces both fresh whites, with a brilliant acidity and a fruity bouquet but also white wines for long aging.

“Last but not least” the Vespaiola, “queen” of Breganze, used to produce two white wines from fresh grapes (Vespaiolo and Valvolpara Vespaiolo) and also two of the world famous dessert wines: Torcolato and Acininobili.



Pino & Toi:
60% Tai, 25% Pinot Bianco
and 15% Pinot grigio



Bidibi:
60% Tai and 40%
Sauvignon



Vespaiole:
100% Vespaiole



Valvolpara Vespaiolo:
100% Vespaiolo, dried for 2
weeks and cold maceration
for 5 days



Ferrata Sauvignon:
100% Sauvignon



Ferrata Chardonnay:
100% Chardonnay, fermentation and aging in
new French oak barriques for 5 months



Costadolio:
100% Merlot white vinification
without maceration



Trevolti Metodo Classico:
100% Chardonnay ,
from 24 to 36 months in bottle



Pinot Nero:

100% Pinot Nero, 12 months in stainless steel



Cabernet:

80% Cabernet Sauvignon and 20% Cabernet Franc, 12 months in stainless steel



Brentino:

50% Merlot and 50% Cabernet Sauvignon, half in stainless steel and half in used French oak barriques for 12 months



Cornorotto Marzemino:

100% Marzemino, light drying of the grape for one week, aged in stainless steel for one year



Palazzotto Cabernet Sauvignon:

100% Cabernet Sauvignon, 12 months in French barriques, half new and half second usage



Crosara:

100% Merlot, single vineyard, light over-ripening of the grapes, one year in 100% new French oak barriques



Fratta:

blend of Cabernet Sauvignon and Merlot, in different percentages depending on the vintage. 12 months in French oak barriques, 80% new, 20% second usage

Dindarello:

100% Moscato, grapes
dried for one month



Torcolato:

100% Vespaiola, dried for 4
months, 1 year in French
oak barriques, new
and second usage



Acininobili:

100% Vespaiola dried
and with Botrytis
cinerea, 2 year in
new French
oak barriques



Madoro: 50%

Cabernet Sauvignon,
50% Marzemino,
dried for about one
month. 4 months in
French oak barriques
second usage



The Vespaiola grape is raisined for about 4 months in the “fruttaio”, a room with big fans and big windows, hung from the ceiling with ropes as per the traditional method or in small plastic crates.

In the middle of January, the grape lost about 70% of the weight and the sugar is concentrated up to 35%.

Fermentation takes about one month and after that the wine is aged in French oak barriques for a year.



Torcolato



Location of the vineyard: Breganze hills

Exposure and type of land: volcanic and tufaceous hills

Grape variety: 100% Vespaiola

Wine: the grapes are dried in a special room for four months to concentrate flavours and sugar

Aging: for one year in french oak barriques, 1/3 new and 2/3 second usage

Residual sugar: 155 g/l

Acidity: 7.2 g/l

Color: brilliant gold

On the nose: intense aromas of honey, flowers, vanilla and touch of elegant wood spices

In the mouth: sweet and full-bodied, with excellent balance between acidity and sugar. Clear and lively finish with a nice persistence.

Perfect pairing with little pastry or local cakes like “fregolota”, aged cheeses, like Asiago Stravecchio, or very strongly-flavoured blue cheeses

Panettone and Colomba al Torcolato

The Maculan winery begun more than 20 years ago realizing the Panettone al Torcolato: the rasins are soked in the Torcolato wine for 5 days so they absorb the wine. About 7% of the wine is used in the dough.

The Panettone, as the Colomba, are very soft because of the natural leavening.

Five years ago, the Maculan family started their collaboration with *Pasticceria Filippi*, an excellent reality of the area that matched the quality ideas of the winery.





Olio della Fratta:
Olio EVO



Asiago al Torcolato:
Stravecchio (2 years old) Asiago cheese aged for 40 days
under the pomaces of Torcolato



Thanks from all of us!