



PRODUCER PROFILE

Estate owned by: Bruno Trapan
 Winemaker: Bruno Trapan
 Total acreage under vine: 30
 Estate founded: 2004
 Winery production: 60,000 Bottles
 Region: Istria
 Country: Croatia

Che Non Che Brut Nature

WINE DESCRIPTION

The word *Che* appears on the label of this dry sparkling wine as a light-hearted play on words. In the first sense, the word *Che* is a direct reference to Che Guevara whose independent thought and rebellion against the status quo serves as a philosophical model for Bruno Trapan. The second, more nuanced, part of this play on words has to do with the fact that the text of the top *Che* is clear, allowing the word to be colored pink by the contents of the bottle. When the wine has been drunk, the color disappears from the word. The sound the letters CHE make in both Spanish and English is the same as the sound of the Italian word *C'è*, which means *it is there*. When the wine is emptied from the bottle the top CHE is drained of color and disappears. The remaining portion of the label reads *NON CHE*. In Italian *Non c'è* means *it's not there*. And, of course, the wine that was consumed isn't there!

TASTING NOTES

The salmon-pink color of this wine is the result of a brief period of cold maceration with the skins of the Teran grape. Fermentation of the base wine in stainless steel tank preserves fresh aromas of bright and tart strawberry and cranberry, which is supported by a generous mousse developed in the traditional method of secondary fermentation in bottle. Zero dosage means a bone-dry finish.

FOOD PAIRING

Use this wine as a visually stunning and palate-cleansing aperitif or toasting wine. Or pair with light hors d'oeuvres. Makes an excellent companion to soft cheeses as the brilliant acidity will cut through the fat of the cheese.

VINEYARD & PRODUCTION INFO

Soil composition:	Iron-rich
Training method:	Guyot
Elevation:	180-200 feet
Vines/acre:	2,080
Yield/acre:	4.0 - 4.4 tons
Exposure:	Northeastern
Year vineyard planted:	2005
Harvest time:	September
First vintage of this wine:	2011

WINEMAKING & AGING

Varietal composition:	100% Teran
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15 days
Fermentation temperature:	55-59 °F
Type of aging container:	Stainless steel tanks
Size of aging container:	15 HL
Length of aging before bottling:	8 months
Length of bottle aging:	12 months

ANALYTICAL DATA

Alcohol:	12.0 %
pH level:	3.2
Residual sugar:	2.2 g/L
Acidity:	7.5 g/L
Dry extract:	18.0 g/L