RIBOLLA GIALLA BRUTUS 2009

Wine from selected Rebula vines, is produced only in best vintages

WINE DESCRIPTION

Colour: deep gold, hint of orange
Aroma: complex aromas of dry white fruits, apricot, spice, chamomile
Flavour: wine with an intense, specific, characteristic fruity taste and tannins
Recommended with: white meat, pork, veal, matured cheeses or on its own for meditation
Best served at: 16 – 18°C

TYPE OF PRODUCTION

Vineyard: Kalehe
Soil: Opoka (marl and sandstone)
Canopy training: simple guyot, 4,000 vines/ha
Yield: up to 3,000 kg/ha
Vinification: selected hand picked grapes are de stemmed into barrels where berries are left in must that starts to spontaneously ferment with the wild indigenous yeast culture. After fermentation we refill the barrel and leave the berries in contact with the wine until the next harvest (for 12 months). Only then is the wine separated from the berries and further matured in a barrel for another year. The wine is bottled unfiltered and unfined.

WINE PARAMETERS

Vintage: 2009
Alcohol level: 13.5 %
Total acids: 5.6 g/l