WINE DESCRIPTION

Colour: straw yellow with a golden reflection
Aroma: intense and complex; ripe yellow fruits
Flavour: wine with mineral, concentrated, full flavour that evokes ripe fruits and Mediterranean herbs, in particular basil
Recommended with: It best accentuates sea and freshwater fish, but with its fullness and character, it can also be served with local cured meats.
Best served at: 12 – 14°C

TYPE OF PRODUCTION

Vineyard: Pročno
Soil: Opoka (marl and sandstone)
Canopy training: simple guyot, 3,500 vines per hectare
Yield: up to 4,000 kg/ha
Vinification: selected hand picked grapes are de stemmed and crushed. After 20-24 hours of cold soak maceration the grapes are gently pressed and left for settling 24-hours. Clear must is racked and fermented in 500 litre oak barrels where matures on fine lees for another 12 months.

WINE PARAMETERS

Vintage: 2013
Alcohol level: 13.0 %
Total acids: 5.2 g/l