WINE DESCRIPTION

Colour: straw yellow with an elegant sparkle
Aroma: characteristic Rebula aromas with gentle yeast note
Taste: refreshing wine with long elegant after-taste
Recommended: as an aperitif or with seafood
Serving temperature: 9 °C

TYPE OF PRODUCTION

Vineyard: in San Floriano del Collio, Gradisciutta, Bilijana, Kojsko.
Altitude: 100-300 m.
Soil: Opoka (marl and sandstone)
Canopy training: simple guyot, density of vines between 4000–5000, Yield 7000 kg/ha
Vinification: hand picking at just the right time preserves the freshness and perfect sugar content. The gentle pressing of whole bunches is followed by the immediate racking and fermentation at a controlled temperature. Before a second fermentation, the wine is matured on fine vine leaves for a year. The second fermentation takes place in the bottle. The wine matures on its own yeast culture for a minimum of 24 months.

WINE PARAMETERS

Vintage: 2011
Alcohol level: 12,0 %
Total acids: 6,5 g/l