Sparkling wine produced by a classic method. Grapes come from Slovenian and Italian vineyards in the Brda and Collio region.

WINE DESCRIPTION

Colour: copper pink, rose, with an elegant sparkle
Aroma: prominent variety aroma of Pinot Noir with a subtle note of bread crust
Taste: elegant and durable, noticeable scent of red fruits and citrus
Recommended: as aperitif or with sushi, raw tuna
Serving temperature: 9 °C

TYPE OF PRODUCTION

Vineyard: in San Floriano del Collio, Gradiscutta, 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 grapes are de-stemmed and crushed. The must is cooled to 10°C. After 20–24 hours of cold soak maceration the grapes are gently pressed. Clear must is racked into stainless steel tanks for fermentation at a controlled temperature followed by quick decanting to preserve the fruitiness of the wine. Before a second fermentation, the wine is matured on fine lees. 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
Wine varieties: 70 % Pinot Noir, 20 % Chardonnay, 10 % Rebula