PINOT GRIGIO 2015

WINE DESCRIPTION

Colour: straw yellow with a copper reflection
Aroma: gentle herbs with ripe pear and apple aroma
Flavour: fresh wine with the full flavour of fresh fruits
Recommended with: perfect as an aperitif or with fish, pasta or white meat
Best served at: 10°C

TYPE OF PRODUCTION

Vineyard: Birša
Soil: Opoka (marl and sandstone)
Canopy training: simple guyot, 4,500 vines per hectare
Yield: up to 6,000 kg/ha
Vinification: hand picked grapes are de stemmed, crushed and gently pressed. The must is cooled to 10°C. After settling for 24-hours, clear must is racked into stainless steel tanks for fermentation, followed by quick decanting to preserve the fruitiness of the wine, causing no biological deacidification. The wine is bottled in the summer of the year after the harvest.

WINE PARAMETERS

Vintage: 2015
Alcohol level: 12.5 %
Total acids: 5.7 g/l