

Ribolla Cru Selection

2016



Wine description

Yellow, straw-coloured, with a shade of gold. A complex bouquet, with a fragrant hint of ripe citrus, dried fruit, cedar, buttered toast. Its softness and warmth are pleasantly combined with the chewy structure of a red wine. Long-lasting aftertaste. Mineral and very drinkable wine.

With food

Meat or soup as starters; main dishes with truffles; grilled fish; poultry; and cooked meats.

Aging

Suitable for drinking, with an excellent ageing potential, at least ten years.

- **Grape type:** Ribolla
- **Region:** Brda - Slovenia
- **Vineyards:** Medana - Jama, Jordano
- **Vineyards age:** 52 - 56 years
- **Vineyards altitude:** 200 - 250 metres above sea level
- **Vineyards exposure:** north - west
- **Soil type:** marl, slate and sandstone (opoka)
- **Harvest:** hand-harvested, bunches carefully selected, beginning of October
- **Vinification:** fermentation in contact with skins of berries (maceration) for 6 days in 3,000 Litre conical oak barrels (tino); without selected yeasts. Softly pressed with pneumatic pressure.
- **Maturation:** 12 months in 3,000 Litre conical oak barrels (tino) on yeasts, 6 months in 500 Litre oak barrels (tono)
- **Maturation in bottle:** at least 4 months
- **Alcohol:** 13,0 % vol
- **Total acidity:** 5,3 g / l
- **Bottle:** 0,75 l
- **Bottling:** 3.066 bottles 0,75 l in May 2018, without cleaning and filtration
- **Serving temperature:** 15 °C