

Sauvignon Blanc Cru Selection

2008



Wine description

An intense golden colour invites you to discover rich aromas and a well-developed body. Slow ageing in the cask draws out complex notes ranging from sage to paprika, from wild flowers to tobacco and leather: all rounded off in a long aftertaste.

With food

Goes well with delicate first courses, fish and shellfish, seasoned goat cheeses and cream cheese.

Ageing

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

Grape type: sauvignon blanc

Region: Collio - Italy, Brda - Slovenija

Vineyards: Zegla, Podgredic, Jordano

Vineyards age: 13-34 years

Vineyards altitude: 150-250 metres above sea level

Vineyards exposure: south-west/south-east

Soil type: marl, slate and sandstone (opoka)

Harvest: hand-harvested, bunches carefully selected, end of September

Vinification:

fermentation in contact with skins of berries (maceration) for 7 days in 4,000 litre conical oak barrels (tino)

Maturation: 12 months in 4,000 litre conical oak barrels (tino), 9 months in 500l oak barrels (tono)

Maturation in bottle: at least 6 months

Alcohol: 14,0% by volume

Total acidity: 5,4 g/l

Bottle: without cleaning and filtration in 0.75l bottles

Bottling: 5.066 bottles in June 2010

Serving temperature: 12°C