

# Sauvignon Blanc Cru Selection

2011



## 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.

## Aging

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:** 16-37 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), 12 months in 500l oak barrels (tono)

**Maturation in bottle:** at least 2 months

**Alcohol:** 13,5% by volume

**Total acidity:** 5,4 g/l

**Bottle:** 0.75l

**Bottling:** 2.000 bottles in August 2013, without cleaning and filtration

**Serving temperature:** 12°C