

Sauvignon Blanc Cru Selection

2016



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 Cru Selection

Region: Collio - Italy, Brda - Slovenija

Vineyards: Podgredič (IT), Jordano (SLO)

Vineyards age: 21 - 42 years

Vineyards altitude: 120 - 250 metres above sea level

Vineyards exposure: Podgredič - east / Jordano - north

Soil type: Podgredič: clay; Jordano: marl (opoka)

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

Vinification:

4 days of maceration in 5,000 Litre stainless steel tanks. Soft pressure with pneumatic pressure. Fermentation with natural grape yeasts.

Maturation: 12 months in 4,000 Litre conical oak barrels (tino), 5 months in 500 Litre oak barrels (tono)

Maturation in bottle: at least 2 months

Alcohol: 13,5 % by volume

Total acidity: 5,3 g / l

Bottle: 0.75 l

Bottling: 4.000 bottles 0,75 l in April 2018, without cleaning and filtration

Serving temperature: 12 °C