

# Sauvignon Blanc Cru Selection

2018



## 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:** Podgredič (IT), Jordano (SLO)

**Vineyards age:** 23 - 44 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:** 15 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 %

**Total acidity:** 5,3 g / l

**Bottle:** 0.75 l

**Bottling:** 7.066 bottles 0,75 l in December 2019, without cleaning and filtration

**Serving temperature:** 12 °C