

# Sauvignon Blanc Cru Selection

2017



## 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:** 22 - 43 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:** 5,2 g / l
- **Bottle:** 0.75 l
- **Bottling:** 5.066 bottles 0,75 l in December 2018, without cleaning and filtration
- **Serving temperature:** 12 °C