

Teodor Bianco Cru Selection

2015



Wine description

Intensely rich, golden-yellow colour. An elegant fruity wine, with a fragrant hint of dried flowers and buttered toast, combined with a slight note of vanilla. This blend is based on Ribolla, the most traditional grape variety in Brda region - that is why it best reflects the regional terroir. It is quite elegant, rich and creamy, because it is aged in various types of barrels that best suit each individual grape variety. Leaving the wine on the yeast, gives this very mineral wine its character. A long, warm, pleasantly bitter aftertaste is characteristic of a good Ribolla.

With food

Try it with vegetable and poultry (e.g. duck) dishes, or small game; excellent with fish or scampi; risotto or pasta with truffles and medium-aged cheese.

Aging

Excellent ageing potential of fifteen years or more.

Grape type: Ribolla 60%, Pinot Grigio 20% and Sauvignonasse 20%

Region: Collio - Italy, Brda - Slovenia

Vineyards: Medana (Ribolla), Zegla (Sauvignonasse), Rusic (Pinot Grigio)

Vineyards age: 32 - 63 years

Vineyards altitude: 150 - 250 metres above sea level

Vineyards exposure: south-west / south-east

Soil type: Ribolla: marl, slate and sandstone (opoka); Sauvignonasse and Pinot Grigio: clay

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

Vinification:

Ribolla: fermentation in contact with skins of berries (maceration) for 6 days in 3,000 Litre conical oak barrels (tino); without selected yeasts. Softly pressed with pneumatic pressure.

Sauvignonasse and Pinot Grigio: fermentation in contact with skins of berries (maceration) for 2 days in 2,500 Litre stainless steel tanks; without selected yeasts. Softly pressed with pneumatic pressure.

Maturation: separation according to different varieties; Ribolla: 23 months in large oak barrels (tino); Sauvignonasse and Pinot Grigio: 23 months in 500 Litre oak barrels (tono). The wine is blended before bottling.

Maturation in bottle: at least 4 months

Alcohol: 13,0 % vol

Total acidity: 5,2 g / l

Bottle: 0,75 l

Bottling: 3.333 bottles 0,75 l in August 2017, without

cleaning and filtration

Serving temperature: 12 °C - 14 °C