

Ribolla Opoka

2016



Wine description

Deep yellow colour, with mineral fragrances. Clear, although only decanted and not filtered before bottling. The nose of the wine displays its nobility. Pleasant note. Fresh, well-balanced between alcohol and acids, announcing longevity. Persistent and very complex taste, tending to mature grape.

With food

We recommend it with white meat, fresh goat cheese, fish carpaccio, vegetable dishes (rizi bizi, pasta with basil), ideal with raw salmon, fresh salads with herbs and fruit salads with mint.

Aging

Suitable for drinking now, with great ageing potential, over 15 years.

- **Grape type:** Ribolla
- **Region:** Brda - Slovenia
- **Vineyards:** Medana Jama
- **Vineyards age:** 64 years
- **Vineyards altitude:** 200 - 250 m
- **Vineyards exposure:** west
- **Soil type:** marl (opoka), limestone
- **Harvest:** hand-picked, selected grapes, in the beginning of October
- **Vinification:** fermentation in contact with skins of berries (maceration) for 16 days in 1,000 Litre concrete eggs; without selected yeasts. Softly pressed with pneumatic pressure.
- **Maturation:** 12 months in 1,000 Litre concrete eggs and 10 months in 500 Litre oak barrels (tono).
- **Maturation in bottle:** at least 2 months
- **Alcohol:** 13,5 % vol
- **Total acidity:** 5,7 g / l
- **Bottle:** 0,75 l, 1,5 l, 3 l
- **Bottling:** 4.000 bottles 0,75 l, 200 bottles 1,5 l, 10 bottles 3 l in August 2018 - extremely limited production
- **Serving temperature:** 14 °C