



CHARDONNAY Brda Classic 2024

Grape type: Chardonnay

Region: Collio – Italy, Brda – Slovenia

Vineyards: Gredič, Ceglo, Jordano

Vineyards age: 26 - 39 years

Vineyards altitude: 150 - 250 metres above sea level

Vineyards exposure: south-west/south-east

Soil type: marl, slate and sandstone (Opoka)

Harvest: hand-harvested in the middle of September

Vinification: up to 24 hours of maceration fermentation with natural yeasts of grapes in stainless steel tanks.

Maturation: 6 months on the lees in stainless steel tanks

Maturation in a bottle: at least a month

Bottling: 6.666 bottles in February 2025

Alcohol: 14 % vol **Total acidity:** 5,65 g / l

Residual sugar: Dry **Bottle:** 0,75 l



Aging potential: It is recommended to drink it when fresh. Maturation enriches its minerality. Some vintages may mature in the bottle for more than 10 years.

Wine description: Clear yellow colour. Nicely composed wine of medium body, with an intense and complex aroma. A flowery bouquet that, with time, begets a note of white blossoms, with a bit of peach, dried fruit, and a soft touch of citrus and spice. It develops nicely on the palate, fresh and lively with a note of mineral tone, a hint of citrus, dried fruit, and spices. Long-lasting. It is most enchanting, with a soft texture and the characteristics of its variety.

Food matching ideas: Chardonnay – the best-known white dry wine- is more suitable for modern creative cuisine than traditional ones. It is excellent as an appetiser.

Serving temperature: 10 - 12 °C