



SAUVIGNON BLANC Cru Selection 2024

Grape type: Sauvignon Blanc

Region: Collio – Italy, Brda – Slovenija

Vineyards: Podgredic Cru (IT), Jordano Cru (SLO),

Vineyards age: 20 - 50 years

Vineyards' altitude: 120 - 250 metres above sea level

Vineyards' exposure: Podgredič - east / Jordano – north

Viticulture: Organic / Biodynamic

Soil type: Podgredič: clay; Jordano: marl (Opoka)

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

Vinification: Spontaneous fermentation in contact with skins of berries (maceration) for 24 hours in a 5.000 Litre steel tank. Softly pressed with pneumatic pressure.

Maturation: 11 months on the yeast in 2,500 Litre conical oak barrels (tino)

Bottling: 6.933 bottles 0,75 l in August 2025, without cleaning and filtration

Alcohol: 13,5 % **Total acidity:** 5,07 g / l

Residual sugar: Dry **Bottle:** 0.75 l

Ageing: Suitable for drinking, with excellent ageing potential, for at least ten years.

Wine description: Bright pale straw yellow with green-toned highlights. It's vivid but nicely restrained with scents of green melon, passion fruit, lemon cordial and a touch of lemongrass, and subtle notes of crushed nettle and blackcurrant leaf. To taste, there is a juicy texture and notes of lime zest, green melon, and green herbs backed by supple acidity and a lingering saline finish. This is an elegant, gently aromatic Sauvignon with emphasis on mid-palate fruit and texture.

Food pairing ideas: It pairs well with delicate first courses, fish and shellfish, as well as seasoned goat cheeses and cream cheese.

Serving temperature: 12 °C

