



## SAUVIGNON BLANC Cru Selection 2025

**Grape type:** Sauvignon Blanc

**Region:** Collio – Italy, Brda – Slovenija

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

**Vineyards age:** 21 - 51 years

**Vineyards' altitude:** 120 - 250 metres above sea level

**Vineyards' exposure:** Podgredič - east / Jordano – north

**Viticulture:** Organic

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

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

**Vinification:** spontaneous fermentation in contact with berry skins (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)

**Alcohol:** 13,0 %

**Total acidity:** 4,82 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