



PINOT GRIGIO Brda Classic 2024

Grape type: Pinot Grigio

Region: Collio – Italy, Brda – Slovenia

Vineyards: Zegla, Rusic / Italy; Plešivo / Slovenia

Vineyards age: 18 - 38 years

Vineyards altitude: 120 - 250 meters above sea level

Vineyards exposure: south-east

Viticulture: Organic / Biodynamic

Soil type: marl, clay, limestone

Harvest: hand-harvested in the first half of September

Vinification: Up to 24 hours of maceration, fermentation starts spontaneously with grapes' natural yeasts in stainless steel tanks.

Maturation: 6 months on the yeasts in stainless steel tanks

Maturation in the bottle: at least a month

Bottling: 11. 466 bottles 0,75 l in February 2025

Alcohol: 13,5 % vol **Total acidity:** 5,01 g / l

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



Aging potential: The maturation of a classical Pinot Grigio may develop fantastically up to ten years.

Wine description: Eye-catching pale pink wine with a hint of salmon expresses the natural color of the grape variety's pink or "grigio" skins. The bouquet is delicate with aromas of poached pear and a touch of wild raspberry. There's good fruit concentration, with hints of red apple and poached strawberry. At the same time, the rounded texture is supported by smooth, supple acidity and a long mineral finish — authentic Pinot Grigio with real character.

Food matching ideas: Due to its elegant, complex structure, we recommend pairing it with various dishes—from cold fish starters to spring-summer pasta. It is excellent with seafood dishes and not too spicy Asian, Thai, and modern Japanese cuisine.

Serving temperature: 11 - 12 °C