



## TEODOR BIANCO Cru Selection 2023

**Grape type:** Ribolla 60% Sauvignon Vert 40%

**Region:** Brda – Slovenia (Ribolla), Collio – Italy (Sauvignon Vert)

**Vineyards:** Medana Jama Cru (Ribolla), Ronc Zegla Cru (Sauvignon Vert)

**Vineyards age:** 41 - 72 years

**Vineyards' altitude:** 150 - 250 metres above sea level

**Vineyards' exposure:** south-west/south-east

**Soil type:** Ribolla: marl, slate, and sandstone (Opoka); Sauvignon Vert: clay

**Harvest:** hand-harvested- all bunches carefully selected, beginning of September Sauvignon Vert and end of September (Ribolla)

**Vinification:** Ribolla: skin contact (maceration) 24 hours in 3,000 Litre conical oak barrels (tino). Sauvignon Vert: skin contact (maceration) 24 hours in 2,500-litre stainless steel tanks. All fermentations started spontaneously. Softly pressed with pneumatic pressure.

**Maturation:** separation according to different varieties; Ribolla: 23 months in large oak barrels (tino); Sauvignon Vert: 23 months in 500 Litre oak barrels (tono). The wine is blended before bottling.

**Bottling:** 2.666 bottles 0,75 l in August 2025,

**Maturation in the bottle:** at least two months

**Alcohol:** 13,0 % vol    **Total acidity:** 6,21 g / l

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

**Ageing potential:** Excellent ageing potential of fifteen years or more.

**Wine description:** A glowing golden yellow wine. It is creamy with ripe apples, dried peaches, and hints of lightly toasted biscuit, along with a touch of summer meadow flowers. To taste, the texture is juicy, zesty, and appetising, lightly salty with flavours reminiscent of peaches and cream, and a touch of apple crumble, all with a lovely harmony. A harmonious and very food-friendly blend of typical local grapes, nicely framed by oak.

**Food matching ideas:** Try it with vegetable and poultry (e.g. duck) dishes, or small game; excellent with fish or scampi; risotto or pasta with truffles and medium-aged cheese.

**Serving temperature:** 12 °C - 14 °C

