



Ribolla Cru Selection 2023

Grape type: Ribolla (Rebula – slovenian name)

Region: Brda – Slovenia

Vineyards: Medana Jama Cru, Jordano Cru

Vineyards age: 59 - 63 years

Vineyards' altitude: 200 - 250 metres above sea level

Vineyards' exposure: north-west

Soil type: marl, slate and sandstone (Opoka)

Viticulture: Biodynamic

Harvest: hand-harvested bunches carefully selected, beginning of October

Vinification: fermentation starts spontaneously in contact with skins of berries (maceration) for 24 hours in 3,000 Litre conical-shaped oak barrels (tino); Softly pressed with pneumatic pressure.

Maturation: 18 months in 2,500-Litre conical oak barrels (tino) on yeasts

Bottling: 4.000 bottles 0,75 l in March 2025

Alcohol: 12,5 % vol **Total acidity:** 5,3 g / l

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



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

Wine description: Richly golden wine with just a hint of amber. Inviting aromas of peaches, ground coriander, chamomile and meadowsweet. The palate is gently textured but not heavy with notes of stone fruit, salted lemon and a sapid tangerine pith finish. This is an appetising linear style of Rebula and very food-friendly.

Food matching ideas: wild mushroom dishes, walnut-stuffed aubergine, pumpkin ravioli, main dishes with truffles, grilled fish, poultry, and even cooked meats.

Serving temperature: 12-14 °C