



## RIBOLLA Brda Classic 2025

**Grape type:** Ribolla

**Region:** Brda – Slovenia

**Vineyards:** Medana, Jordano

**Vineyards age:** 8 - 34 years

**Vineyards' altitude:** 200 - 250 meters above sea level

**Vineyards' exposure:** north-west, east

**Viticulture:** Organic / Biodynamic

**Soil type:** marl, slate, and sandstone (Opoka)

**Harvest:** hand-harvested at the end 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

**Alcohol:** 12,0% vol      **Total acidity:** 4,55 g / l

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

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

**Wine description:** Brda's local flagship grape. Here showing a delicate nose with touches of peach and yellow plum, overlaid by hints of meadow flowers and sweet spice. To taste, this is generously fruity with juicy apple notes and a lightly sapid, saline finish. An appetising fresh Rebula made in a very approachable style for drinking young.

**Food matching ideas:** We recommend trying it as an aperitif in spring and summer. It can be served with white meat, seafood, and various vegetable pastas. We especially recommend it with sushi.

**Serving temperature:** 10 - 12 °C

