



SAUVIGNON VERT Brda Classic 2024

Grape type: Sauvignon Vert

Region: Collio - Italia

Vineyards: Zegla, Podgredič (Italy)

Vineyards age: 36 - 56 years

Vineyards' altitude: 120 - 250 meters above sea level

Vineyards' exposure: south-west

Viticulture: Biodynamic

Soil type: marl, slate, sandstone, and clay

Harvest: hand-harvested in the second half of September

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

Maturation: 6 months on yeasts in stainless steel tanks

Alcohol: 13,0 % vol **Total acidity:** 5,22 g / l

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

Aging: Maturation in the bottle may develop for up to ten years.

Wine description: Crystal bright, golden-straw yellow wine, with an inviting aroma of lemon zest, lemon verbena, golden melon, and some zippy, crushed nettle hints. The palate is fresh and nicely balanced, succulent with ripe apple, honeydew melon, and citrus zest flavours and just a touch of saline freshness on the finish. A bright, fruity, herbal interpretation of this lesser-known variety.

Food matching ideas: This wine is a perfect independent appetizer. It is usually served with a wide range of starters and is highly recommended with salads, sushi, chargrilled Mediterranean vegetables, and smoked salmon pasta.

Serving temperature: 10 - 12 °C

