



TEODOR BIANCO Cru Selection 2022

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: 40 - 71 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) 8 days in 3,000 Litre conical oak barrels (tino). Sauvignon Vert is 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: 2.266 bottles 0,75 l in August 2024, without cleaning and filtration

Maturation in the bottle: at least two months

Alcohol: 13,0 % vol **Total acidity:** 5,1 g / l

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

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

Wine description: Intensely rich, golden-yellow colour. It is an elegant, fruity wine with a fragrant hint of dried flowers, buttered toast, and a slight note of vanilla. This wine is based on Ribolla, the most traditional grape variety in the Brda region, so it best reflects the regional terroir. It is elegant, rich, and creamy because it is aged in various barrels that best suit each grape variety. Leaving the wine on the yeast gives this very mineral wine its character. A long, warm, pleasantly bitter aftertaste is characteristic of a good Ribolla.

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

