



## RIBOLLA Brda Classic 2024

**Grape type:** Ribolla

**Region:** Brda – Slovenia

**Vineyards:** Medana, Jordano

**Vineyards age:** 7 - 33 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

**Maturation:** 6 months on the yeasts in stainless steel tanks

**Maturation in the bottle:** at least a month

**Bottling:** 6.666 bottles 0,75 l in February 2025

**Alcohol:** 12,0% vol      **Total acidity:** 5,02 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:** Ribolla is a Slovene autochthonous variety (in Italy known as Ribolla Gialla), which is said to be giving the best results in the Brda region. It grows best on Brda marl soil (Opoka) under the influence of the cold wind from the Julian Alps and the mild Mediterranean climate.

Our Ribolla, from young and middle-aged vines, is a bright pale straw-yellow wine with light gold accents. To taste, it's clean and bright with good weight, though still with a lightness of touch. It has generous poached pear notes and a touch of acacia and wild marjoram. The finish is completed by fine acidity and a little complexity and salinity. It's a harmonious and drinkable introduction to the Rebula grape from the Brda hills.

**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 pasta. We especially recommend it with sushi.

**Serving temperature:** 10 - 12 °C