



RIBOLLA Brda Classic 2022

Grape type: Ribolla

Region: Brda – Slovenia

Vineyards: Medana, Jordano

Vineyards age: 5 - 31 years

Vineyards altitude: 200 - 250 metres 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: 10.000 bottles 0,75 l in June 2023

Alcohol: 13% vol **Total acidity:** 5,1 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, with generous poached pear notes and a touch of acacia and wild marjoram. It's completed by fine acidity and a little complexity and salinity on the finish. 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