



LEONARDO 2018

Grape type: Ribolla

Region: Brda – Slovenia

Vineyards: Medana – Jama Cru

Vineyards age: 64 years

Vineyards altitude: 200 - 250 metres above sea level

Vineyards exposure: north-west

Viticulture: Organic / Biodynamic

Soil type: marl, slate, and sandstone

Harvest: hand-harvested bunches carefully selected – selection of fully ripe grapes at the beginning of October; air drying in wood cases until April (passito)

Vinification: after six months of drying, the grapes are pressed with a manual hydraulic wine press; fermentation in 225 Litre oak barrels (barrique)

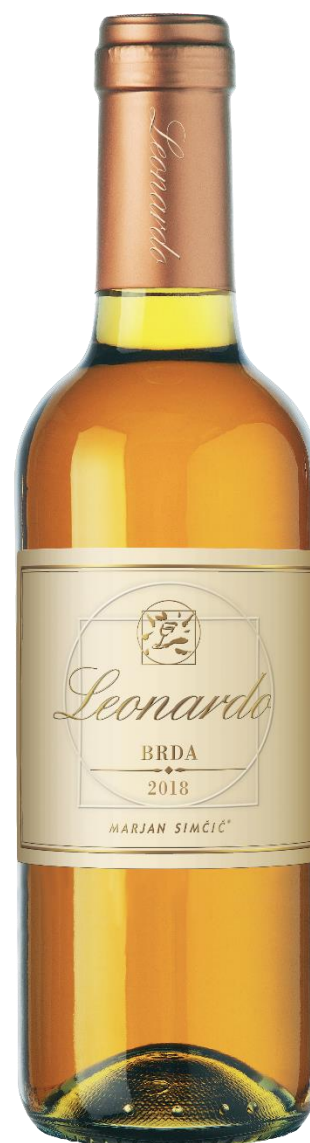
Maturation: at least 42 months in 225-liter oak barrels

Bottling: 1.200 bottles 0,375 l in November 2024.

Without cleaning and filtration.

Alcohol: 12,00 % vol **Total acidity:** 9,5 g / l

Residual sugar: Sweet **Bottle:** 0,375 l



Ageing: Although many connoisseurs say the wine peaks after 15 years of maturing in the bottle, others prefer the soft, fresh taste and elegant body after 60 months of maturation. However, if stored correctly, the wine will improve over the years.

Wine description: A simply gorgeous and unique wine from passito Rebula grapes. It's glowing, tawny amber with an inviting complex nose expressing dates, coffee, toffee, and raisins. To taste, there's the lovely intensity with incredible flavor, silky and luscious texture, succulent orange zest, sultana, dried apricot, and fig, supported by beautiful acidity and an incredibly long finish.

Food matching ideas: We recommend it with caramel desserts, walnuts, chocolate or dried fruit, Slovenian Potica, blue cheese, Tête de Moine cheese, or alone as a glass of wine while relaxing, maybe with a good cigar.

Serving temperature: 12 - 14 °C