



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

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

Maturation: 6 months on the yeasts in stainless steel tanks

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: Brda's local flagship grape. Here showing a delicate nose with touches of peach and yellow plum, overlaid by hints of meadow flowers and sweet spice. To taste, this is generously fruity with juicy apple notes and a lightly sapid, saline finish. An appetising fresh Rebula made in a very approachable style for drinking young.

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 pastas. We especially recommend it with sushi.

Serving temperature: 10 - 12 °C