



SAUVIGNON BLANC Cru Selection 2021

Grape type: Sauvignon Blanc

Region: Collio – Italy, Brda – Slovenija

Vineyards: Podgredic Cru (IT), Jordano Cru (SLO),

Vineyards age: 17 - 47 years

Vineyards altitude: 120 - 250 metres above sea level

Vineyards exposure: Podgredič - east / Jordano – north

Viticulture: Organic / Biodynamic

Soil type: Podgredič: clay; Jordano: marl (Opoka)

Harvest: hand-harvested bunches carefully selected, end of September

Vinification: Spontaneous fermentation in contact with skins of berries (maceration) for two days in a 5.000 Litre steel tank. Softly pressed with pneumatic pressure.

Maturation: 14 months on the yeast in 2,500 Litre conical oak barrels (tino)

Maturation in a bottle: at least 6 months

Bottling: 6.000 bottles 0,75 l in November 2022, without cleaning and filtration

Alcohol: 13,5 % **Total acidity:** 5,6 g / l

Residual sugar: Dry **Bottle:** 0.75 l

Ageing: Suitable for drinking, with excellent ageing potential, at least ten years.

Wine description: A limpid mid-golden wine. The inviting bouquet is creamy with notes of quince, summer herbs, a touch of box leaf and citrus, and excellent oak integration. The palate is silky with notes of green papaya, lemon oil and a hint of rosemary, backed by fine acidity and good length.

This is an elegant, mineral Sauvignon Blanc in a unique Brda style.

Food matching ideas: Goes well with delicate first courses, fish and shellfish, seasoned goat cheeses and cream cheese.

Serving temperature: 12 °C





A limpid mid-golden wine. The inviting bouquet is creamy with notes of quince, summer herbs, a touch of box leaf and citrus, and excellent oak integration. The palate is silky with notes of green papaya, lemon oil and a hint of rosemary, backed by fine acidity and good length. This is an elegant, mineral Sauvignon Blanc in a unique Brda style.

Food matching ideas: chargrilled asparagus, pan-fried trout, sashimi, goat's cheese salad