

# Ribolla Gialla Krasno 0,75 L

## TECHNICAL SPECIFICATIONS

<b>Vintage:</b>	<b>Alcohol:</b>	<b>Residual sugar:</b>
2022	13,5 % vol	Dry
<b>TOTAL ACIDITY:</b>	<b>pH:</b>	
5,26 g/l	3,29	

## APPEARANCE, AROMA, AND FLAVOR

**Appearance:** Deep yellow with gold reflections.

**Aroma:** Citrus fruits, lemongrass, cedar, delicate vanilla and quince.

**Flavor:** Elegant, fresh and harmonious; a slight touch of sweet tannins in a long conclusion.

## SOMMELIER RECOMMENDS

**Food pairing:** Refreshing salads, white fish and shellfish, vegetable risottos and pasta with vegetable sauces.

**Aging potential:** Up to 8 years.

**Temperature:** 12°C.

## PRODUCTION METHOD

**Wine growing area:** Brda

**Location of vineyards:** SE, E, S

**Form of vineyards:** terraces

**Altitude:** 120–250 m

**Vine training:** single Guyot

**Spacing:** 5,000 vines/hectare

**Age of vineyards:** 15–40 years

**Soil type:** opoka (marl, sand, clay)



**Climate:** sub-Mediterranean with warm air from the sea and cool winds from the Alps

**Grape variety:** 100% Ribolla Gialla

**Harvesting:** handpicked only

**Fermentation:** Fermentation: 100% in 6,000-litre oak barrels

Ageing: 100% in 6,000-litre oak barrels for at least 12 months

Malolactic fermentation: partial