

Ribolla Gialla Krasno 0,75 L



TECHNICAL SPECIFICATIONS

Vintage: 2022 **Alcohol:** 13,5 % vol **Residual sugar:** Dry

TOTAL ACIDITY: 5,26 g/l **pH:** 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

