

albiana
Dolenjska

BRUT ROSÉ

tradicionalna metoda

Appellation: Dolenjska sub-region,
Posavje region, Slovenia

Varietal: 100% Žametna črnina

Vineyards: Nemška vas, S exposure

Soils: Lapornata ilovica (marl, clay)

Cultivation: vertical vineyard with steep hills up
to 65% inclination, single guyot pruning,
sustainable farming is practised

Harvest: hand harvest in 20kg small bins,
late september to early october

Vinification: whole bunch pressing cycle,
separated fractions, controlled fermentation,
100% malolactic fermentation, short ageing on
primary fine lees, controlled secondary
fermentation in bottle, 24 months on lees, at
least 4 months on cork before market

Dosage: Brut - 7 g/L

Taste: Lovely pale pink color already gives a
preview on this playful penina. Aromas are
discreet and multi-layered, starting from hints of
raspberries and cream to ripe strawberry and
light buttery notes. Elegant mouthfeel with fine
and persistent bubbles with creamy flavour that
reminds us of strawberries with cream. Finish is
medium and fresh which keeps us wanting more.
Ideal partner as aperitive, but light dishes with
trout or wild salmon will give this wine a whole
new perspective.



More info:

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