

# albiana

*Dolenjska*

## *zeleni silvanec*

**Appellation:** Dolenjska sub-region,  
Posavje region, Slovenia

**Varietal:** 100% Zeleni silvanec (Sylvaner)

**Vineyards:** Zajčer, S exposure,  
Nemška vas, S exposure

**Soils:** Lapornata ilovica (marl, clay)

**Cultivation:** vertical vineyard with steep hills up  
to 70% inclination, single guyot pruning,  
sustainable farming is practised

**Harvest:** hand harvest in 20kg small bins,  
early september to mid-september

**Vinification:** hyper-reductive processing,  
controlled fermentation, short period on fine  
lees, 7 months total in inox

**Taste:** Soft lemon yellow color prepares us for  
freshness which is one of the attributes of this  
wine. Summer storms and wet rocks on the first  
nose which evolves into soft and elegant bouquet  
of white blossom, citruses and white pepper.  
Bone dry with high acidity and medium body  
gives us pleasant and complex mouthfeel with  
hints of citruses, apples and herbs.

With so much complexity, a warm complex  
appetizer, prosciutto, fish or 'lardo' of Krškopoljc  
pig would be the best option.

