

# albiana

*Dolenjska*

## BRUT

tradicionalna metoda

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

**Varietal:** 70% Chardonnay,  
30% Kraljevina

**Vineyards:** Nemška vas, S exposure

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

**Cultivation:** vertical vineyard with steep hills up  
to 50% 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, 78%  
malolactic fermentation, short ageing on primary  
fine lees, controlled secondary fermentation in  
bottle, 25 months on lees, at least 4 months on  
cork before market

**Dosage:** Brut - 6 g/L

**Taste:** Pale lemon yellow color with reflections of  
straw yellow on this unique cuvée. Elegant on the  
nose which reminds us on citrus, green apple  
with light buttery and brioché finish. Mouthfeel is  
light and precise, numerous bubbles are fine and  
playful with firm, but enjoyable acidity that  
confirms house style. Bring it on at every  
occasion, but food pairing with smoked salmon  
on fresh dill with mascarpone cheese and  
wholegrain mustard pikelets is amazing.



More info:

[www.albiana.si](http://www.albiana.si) [info@albiana.si](mailto:info@albiana.si) +386 41 636 663 / +386 41 317 420 (Miha Ritonja - oenologue)

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# BRUT NATURE

tradicionalna metoda

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

**Varietal:** 70% Chardonnay,  
30% Kraljevina

**Vineyards:** Nemška vas, S exposure

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

**Cultivation:** vertical vineyard with steep hills up  
to 50% 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,  
short ageing on primary fine lees, controlled  
secondary fermentation in bottle, 45 months on  
lees, at least 10 months on cork before market

**Dosage:** Brut Nature - 0 g/L

**Taste:** This Brut Nature penina presents a brilliant, golden yellow colour with numerous medium-sized and persistent pearls. Intense aromas are alluring, revealing scents of bread crust, apple and pineapple slices, mango, lemon peel, as well as dried yellow flowers. Over time, we notice slight aromas of herbs, straw hazelnuts and a mineral tone. A wine revealing fair softness and reasonable warmth. Crisp, refreshing and mineral. Bringing a full-structured taste of intensity accentuated elegance and persistency in which flavours of dried fruit, minerality, bread crust and nuts reappear. Best to enjoy after good meal or alone.



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# 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.



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# albiana

*Dolenjska*

## *sauvignon*

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

**Varietal:** 100% Laški rizling (Riesling Italico)

**Vineyards:** Pšak single vineyard, NE exposure

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

**Cultivation:** vertical vineyard with steep hills up  
to 80% inclination, single guyot pruning,  
sustainable farming is practised

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

**Vinification:** hyperreductive processing,  
controlled fermentation, 4 months on fine lees,  
7 months total in inox

**Taste:** light lemon-yellow color with hints of  
green points to freshness which is one of  
atributes of this wine. Discrete and precise  
bouquet of green, mineral and varietal character  
with hints of blackcurrant, young nettle, tomato  
leaves and young elder tree blossom. Fresh and  
elegant mouthfeel reminds us of lemon grass and  
blackcurrent with a lot of minerality and  
drinkability. Pairs well with wild garlic on pasta  
and salads.



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# 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.



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*Dolenjska*

## *laški rizling*

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

**Varietal:** 100% Laški rizling (Riesling Italico)

**Vineyards:** Zameje, SW exposure

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

**Cultivation:** vertical vineyard with steep hills up  
to 80% inclination, single guyot pruning,  
sustainable farming is practised

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

**Vinification:** hyperreductive processing,  
controlled fermentation, 6 months on fine lees,  
7 months total in inox

**Taste:** light lemon-yellow color points to  
freshness which is one of attributes of this wine.  
Soft, discrete and precise bouquet of varietal  
character with hints of yellow apples, minerality  
and spices on the nose. Bright and elegant  
mouthfeel reminds us of yellow fruits with a lot of  
minerality and drinkability. Best with homemade  
pasta and freshwater fish.



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# albiana

*Dolenjska*

## chardonnay

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

**Varietal:** 100% Chardonnay

**Vineyards:** Zameje, SW exposure

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

**Cultivation:** vertical vineyard with steep hills up  
to 80% inclination, single guyot pruning,  
sustainable farming is practised

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

**Vinification:** hyperreductive processing,  
16 hours cold maceration, controlled  
fermentation, 6 months on fine lees,  
7 months total in inox

**Taste:** bright yellow color with hints of golden,  
which already prepares us for modern style of  
Chardonnay. Creamy on the nose with lots of  
white flowers, peaches and pears. Medium body  
and high acidity with more creaminess, mineral  
details and long finish. Elegant and round  
Chardonnay for warm complex appetizers and  
creamy main courses.



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# albiana

*Dolenjska*

## *rosé*

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

**Varietal:** 100% Modra frankinja,

**Vineyards:** Nemška vas, S exposure

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

**Cultivation:** vertical vineyard with steep hills up  
to 40% inclination, single guyot pruning,  
sustainable farming is practised

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

**Vinification:** whole bunch pressing, 100% free  
run juice, hyper-reductive processing,  
controlled fermentation, short period on fine  
lees, 6 months total in inox

**Taste:** Light rose color with hints of purple is just  
magical in the glass. Elegant and sophisticated on  
the nose with creamy and fruity senses which  
reminds us of strawberry, raspberry and other  
red fruits. Bone dry with high acidity and medium  
plus body, mouthfeel is round and playful and  
calls for one more glass. Truly gastronomic rosé  
with great potential for complex main courses  
based on sea food.



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# *modra frankinja*

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

**Varietal:** 100% Modra frankinja (Blaufränkisch)

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

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

**Cultivation:** vertical vineyard with steep hills up  
to 40% inclination, single guyot pruning,  
sustainable farming is practised

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

**Vinification:** 5-7 days maceration,  
controlled fermentation, 10-12 months on fine  
lees, 18 months in wood barrels (Slovenian and  
French oak)

**Taste:** Dark purple red color is result of  
maceration which is key in our making of Modra  
frankinja. Ripe dark fruits on the nose with  
various hints of herbs, spices, forrest ground and  
smoke truly reveals our specific terroir. Complex  
mouthfeel with medium acidity and medium plus  
body reminds us on dark fruits and spices.  
Elegant style of Modra frankinja, which is best  
with venison main courses. Wine is also suitable  
for ageing between 5-8 years for its best  
potential.



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*Dolenjska*

modra frankinja  
*Alto*

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

**Varietal:** 100% Modra frankinja (Blaufränkisch)

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

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

**Cultivation:** vertical vineyard with steep hills up  
to 40% inclination, single guyot pruning,  
sustainable farming is practised

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

**Vinification:** 12-14 days maceration,  
controlled fermentation, 10-12 months on fine  
lees, 18 months in wood barrels (Slovenian and  
French oak)

**Taste:** Deep purple red color is so intense that  
you barely see through it. Complex aromatics  
with forest ground and minerality on the first  
nose, then ripe dark fruits with elegant hints of  
wood and smoke are present through the layers,  
so take time with the wine. Complex mouthfeel  
with medium plus acidity and medium plus body  
with true expression of its terroir. Best with  
venison and other red meat main courses. This  
wine needs to be opened at least 2 hours before  
drinking it. Wine is also suitable for ageing  
between 7-10 years for its best potential.



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# chardonnay

*Alto*

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

**Varietal:** 100% Chardonnay

**Vineyards:** Zameje Single vineyard, SW exposure

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

**Cultivation:** vertical vineyard with steep hills up  
to 80% inclination, single guyot pruning,  
sustainable farming is practised

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

**Vinification:** low temperature spontaneous  
alcoholic and malolactic fermentation in oak  
barrels, 10-12 months on fine lees, 24 months  
total in oak barrels (French oak), no fining, no  
filtering, small sulphur addition at bottling

**Taste:** Chardonnay Alto displays a crystal clear,  
golden yellow colour with pronounced viscosity.  
Sophisticated aromas evoke ripe mango, apricot,  
pollen, honey wax, herbal notes, as well as yellow  
petals, chamomile, butter, almond and chestnut  
flour. A wine of softness and well-integrated  
alcohols with crisp freshness and minerality that  
is well balanced into the structure. A refined, full-  
bodied wine with an intense taste that delivers  
sensations gradually. Its aftertaste is lasting and  
with noble elegance. For complex warm  
appetizers based on fish, pork, chicken, fungi and  
cream sauce. Wine is also very suitable for  
ageing.



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