

albiana
Dolenjska

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.



More info:

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