

albiana
Dolenjska

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.



More info:

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