

albiana

Dolenjska

BRUT

tradicionalna metoda

Appellation: Dolenjska sub-region,
Posavje region, Slovenia

Varietal: 50% Chardonnay,
30% Kraljevina,
20% Žametna črnina, up to 30% of reserve wine
in the blend

Vineyards: Nemška vas, S exposure

Soils: Lapornata ilovica (marl, clay)

Cultivation: vertical vineyard with steep hills up
to 25% 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,
partial 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 - 4 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:

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