

albiana
Dolenjska

BRUT ROSÉ

tradicionalna metoda

Appellation: Dolenjska sub-region,
Posavje region, Slovenia

Variety: 100% Žametna črnina, Nonvintage, up
to 15% 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,
early to mid september

Vinification: whole bunch pressing cycle,
separated juice fractions, controlled
fermentation, partial malolactic fermentation,
short ageing on primary fine lees, controlled
secondary fermentation in bottle, 30 months on
lees, at least 4 months on cork before market

Dosage: Brut - 3 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.



More info:

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