

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 40% inclination, single guyot pruning,
sustainable farming is practised

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

Vinification: hyperreductive processing,
destemmed, controlled fermentation, 6 months
on fine lees, partial malolactic fermentation in the
blend,
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.



More info:

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