

albiana
Dolenjska

modra frankinja

Alto

Appellation: Dolenjska sub-region,
Posavje region, Slovenia

Varietal: 100% Modra frankinja (Blaufränkisch)

Vineyards: Zajčer Single vineyard, 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: 12-14 days maceration,
controlled fermentation, 10-12 months on fine
lees, 18 months in wood barrels (Slovenian and
French oak)

Taste: Deep purple red color is so intense that
you barely see through it. Complex aromatics
with forest ground and minerality on the first
nose, then ripe dark fruits with elegant hints of
wood and smoke are present through the layers,
so take time with the wine. Complex mouthfeel
with medium plus acidity and medium plus body
with true expression of its terroir. Best with
venison and other red meat main courses. This
wine needs to be opened at least 2 hours before
drinking it. Wine is also suitable for ageing
between 7-10 years for its best potential.



More info:

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