

albiana

Dolenjska

rosé

Appellation: Dolenjska sub-region,
Posavje region, Slovenia

Varietal: 100% Modra frankinja,

Vineyards: Nemška vas, S exposure

Soils: Lapornata ilovica (marl, clay)

Cultivation: vertical vineyard with steep hills up
to 20% inclination, single guyot pruning,
sustainable farming is practised

Harvest: hand harvest in 20kg small bins,
late september to early october

Vinification: whole bunch pressing, 100% free
run juice, hyper-reductive processing,
controlled fermentation, short period on fine
lees, 6 months total in inox

Taste: Light rose color with hints of purple is just
magical in the glass. Elegant and sophisticated on
the nose with creamy and fruity senses which
reminds us of strawberry, raspberry and other
red fruits. Bone dry with high acidity and medium
plus body, mouthfeel is round and playful and
calls for one more glass. Truly gastronomic rosé
with great potential for complex main courses
based on sea food.



More info:

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