

albiana
Dolenjska

zeleni silvanec

Appellation: Dolenjska sub-region,
Posavje region, Slovenia

Varietal: 100% Zeleni silvanec (Sylvaner)

Vineyards: Zajčer, S exposure,
Nemška vas, S exposure
Podivnica, SW exposure

Soils: Lapornata ilovica (marl, clay) with limestone
on some parts

Cultivation: vertical vineyard with steep hills up
to 30% inclination, single guyot pruning,
sustainable farming is practised

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

Vinification: hyper-reductive processing,
controlled fermentation, short period on fine
lees, 7 months total in inox

Taste: Soft lemon yellow color prepares us for
freshness which is one of the attributes of this
wine. Summer storms and wet rocks on the first
nose which evolves into soft and elegant bouquet
of white blossom, citruses and white pepper.
Bone dry with high acidity and medium body
gives us pleasant and complex mouthfeel with
hints of citruses, apples and herbs.

With so much complexity, a warm complex
appetizer, prosciutto, fish or 'lardo' of Krško polje
pig would be the best option.

