

albiana

Dolenjska

Z E L E N I S I L V A N E C

Alto

Appellation: Dolenjska sub-region,
Posavje region, Slovenia

Varietal: 100% Zeleni silvanec (sylvaner)

Vineyards: Vodopivčevo Single vineyard, S
exposure

Soils: Lapornata ilovica (marl, clay)

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

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

Vinification: low temperature spontaneous
alcoholic and malolactic fermentation in oak
barrels, 10-12 months on fine lees in oak barrels
(French oak), no fining, no filtering, small sulphur
addition at bottling

Taste: Zeleni silvanec Alto is shining through with
its bright yellow color and golden hue. First nose
is flinty with hints of wet rocks, popcorn and
vanilla. Nose is persistent and evolves into
bouquet of green apple and citrus aromas
accompanied by hints of cream, almond and
butter. Mouthfeel is really representing the
variety and the region at the same time with its
energetic and vibrant texture which reminds us
on fresh apples and lemon pie. High acidity,
medium plus body with long aftertaste. Ready for
drinking, even more suitable for ageing.



More info:

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