



RIBOLLA Brda Classic 2023

Grape type: Ribolla

Region: Brda – Slovenia

Vineyards: Medana, Jordano

Vineyards age: 6 - 32 years

Vineyards altitude: 200 - 250 metres above sea level

Vineyards exposure: north-west, east

Viticulture: Organic / Biodynamic

Soil type: marl, slate, and sandstone (Opoka)

Harvest: hand-harvested at the end of September

Maturation: 6 months on the yeasts in stainless steel tanks

Maturation in the bottle: at least a month

Bottling: 15.999 bottles 0,75 l in April 2024

Alcohol: 12,5% vol **Total acidity:** 5,2 g / l

Residual sugar: Dry **Bottle:** 0,75 l



Aging potential: The maturation of a classical Ribolla may develop fantastically up to ten years.

Wine description: Ribolla is a Slovene autochthonous variety (in Italy known as Ribolla Gialla), which is said to be giving the best results in the Brda region. It grows best on Brda marl soil (Opoka) under the influence of the cold wind from the Julian Alps and the mild Mediterranean climate.

Our Ribolla, from young and middle-aged vines, is a bright pale straw-yellow wine with light gold accents. To taste, it's clean and bright with good weight, though still with a lightness of touch. It has generous poached pear notes and a touch of acacia and wild marjoram. The finish is completed by fine acidity and a little complexity and salinity. It's a harmonious and drinkable introduction to the Ribolla grape from the Brda hills.

Food matching ideas: We recommend trying it as an aperitif in spring and summer. It can be served with white meat, seafood, and various vegetable pasta. We especially recommend it with sushi.

Serving temperature: 10 - 12 °C