



## CHARDONNAY Brda Classic 2023

**Grape type:** Chardonnay

**Region:** Collio – Italy, Brda – Slovenia

**Vineyards:** Gredič, Ceglo, Jordano

**Vineyards age:** 25 - 38 years

**Vineyards altitude:** 150 - 250 metres above sea level

**Vineyards exposure:** south-west/south-east

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

**Harvest:** hand-harvested in the middle of September

**Vinification:** up to 24 hours of maceration fermentation with natural yeasts of grapes in stainless steel tanks.

**Maturation:** 6 months on the lees in stainless steel tanks

**Maturation in bottle:** at least a month

**Bottling:** 6.666 bottles in April 2024

**Alcohol:** 13 % vol **Total acidity:** 5,8 g / l

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

**Aging potential:** It is recommended to drink it when fresh. Maturation enriches its minerality. Some vintages may mature in the bottle for more than 10 years.

**Wine description:** Clear yellow colour. Nicely composed wine of medium body, with an intense and complex aroma. A flowery bouquet that, with time, begets a note of white blossoms, with a bit of peach, dried fruit, and a soft touch of citrus and spice. It develops nicely on the palate, fresh and lively with a note of mineral tone, a hint of citrus, dried fruit, and spices. Long-lasting. It is most enchanting, with a soft texture and the characteristics of its variety.

**Food matching ideas:** Chardonnay – the best-known white dry wine- is more suitable for modern creative cuisine than traditional ones. It is excellent as an appetiser.

**Serving temperature:** 10 - 12 °C

