



SAUVIGNON VERT Brda Classic 2023

Grape type: sauvignon vert

Region: Collio - Italia

Vineyards: Zegla, Podgredič (Italy)

Vineyards age: 35 - 55 years

Vineyards altitude: 120 - 250 meters above sea level

Vineyards exposure: south-west

Viticulture: Biodynamic

Soil type: marl, slate, sandstone, and clay

Harvest: hand-harvested in the second half of September

Vinification: up to 24 hours of maceration, fermentation starts spontaneously with grapes' natural yeasts in stainless steel tanks.

Maturation: 6 months on yeasts in stainless steel tanks

Maturation in the bottle: at least a month

Bottling: 9.333 bottles in April 2024

Alcohol: 12,5 % vol **Total acidity:** 5,9 g / l

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

Aging: Maturation in the bottle may develop for up to ten years.

Wine description: Sauvignon Vert is the new denomination for the former Furlanski Tokaj ("Tocai Friulano"), which was renounced by Slovene wine producers in 2005 due to the Hungarians' victory over other users of the name.

A light golden-straw wine with green highlights. The bouquet is intriguing, with notes of green melon, fresh apple, a hint of meadow herbs, and even a touch of mint. It's new and crisp on the palate, with zippy, lively acidity. There's good fruit weight, reminiscent of green apple and melon, with hints of grapefruit and lemon zest and a sleek texture. The finish is mouth-watering and long.

Food matching ideas: This wine is a perfect independent appetizer. It is usually served with a wide range of starters and is highly recommended with salads, sushi, chargrilled Mediterranean vegetables, and smoked salmon pasta.

Serving temperature: 10 - 12 °C

