



CHARDONNAY Brda Classic 2024

Grape type: Chardonnay

Region: Collio – Italy, Brda – Slovenia

Vineyards: Gredič, Ceglo, Jordano

Vineyards age: 26 - 39 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

Alcohol: 14 % vol **Total acidity:** 5,65 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: A bright, pale golden-yellow wine. There's a fine, inviting nose with a bouquet of ripe apple, white peach, and a hint of lemon blossom. The palate invites with subtle pineapple, lemon, and crunchy apple notes supported by smooth, creamy texture and nicely balanced acidity. An elegant, harmonious Chardonnay.

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

