



## 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

