NEBÓ

SAUVIGNON VERT

2025



Grape Variety	100% Sauvignon Vert
Area of Origin	Goriška Brda, Slovenia
Vineyard	70 m asl, on flat, south-facing terrain, 1 ha and 0,4 ha, with vines aged 5+ to 35+ years, planted at 2300/4600 vines per hectare, and trained using the double Guyot system
Alcohol	13 % vol
Residual sugar	1,1 g/l
Total acidity	5,1 g/l
Vinification & Aging	fermented and aged in stainless steel and 15% in French oak barrels (500l) at 16-25 °C, up to 6 months, using mainly conventional yeasts with a small indigenous component
Stopper	cork
Description	A medium-deep golden-yellow color. The bouquet is refined and fresh, offering intertwined aromas of gooseberry, vineyard peach, citrus, hay, spruce tips, basil, and a subtle yeasty note. On the palate, Sauvignon Vert from NEBÓ line is calm yet full-bodied, aromatic, and expressive of its variety. Clean, precise, and characterful, it is perfectly dry with moderate acidity, culminating in an intense, fruity, and slightly saline finish.
Food pairings	asian cuisine - mildly spicy, sushi, vegetarian dishes, chicken or turkey dishes, light white fish, vegetable dishes
Serving Temperature	8-10°C
Aging potential	2 - 5 years
Avaliable format	0,75l
Production (l)	1300



15% - 6-9 months

Case EAN code	3830080390411
Bottle EAN code	3830080390060
Capacity	0,75l
Bottles per case	6
Cases per euro palet	70
Cases per layer	10
No. of layers	7
Bottle size (d×h)	8,5 cm x 31,0 cm
Case weight	9,94 kg
Case size	32,5 (length) × 24,0 (width) × 17,0 cm (height)

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