

Krasno Pinot noir

Colour, aroma and taste

Colour: deep red ruby with brick-coloured reflections

Aroma: mature red fruit, berries

Taste: mature fruit, nicely expressed tannins; pleasantly soft with a full body and a warm ending

The sommelier recommends

Pairings: duck breast, tuna, risotto with mushrooms, smoked salmon

Ageing potential: up to 15 years

Serving temperature: 12-14°C

Production method

Origin:

Wine-growing district: Brda

Vineyard orientation: SW, S, E

Growing method: terraces

Elevation: 80-150 m

Pruning: single Guyot

Planting density: 5,000 vines/hectare

Vineyard age: more than 20 years

Soil type: loam

Climate: sub-Mediterranean with warm air from the sea and cool winds from the Alps

Grapes:

Variety: 100% Pinot Noir

Harvest: by hand only

Vinification: 8-10 days at T=25-28°C

Fermentation: 100% in French barrique barrels

Ageing: 100% in French barrique barrels

Malolactic fermentation: complete



Awards

	Year and	Letnik vina	Nagrada
2020	Vino Ljubljana Gornja Radgona	2018	Zlata medalja
2018	Vino Ljubljana	2016	Zlata medalja

Parameters

Vintage: 2018

Alcohol by volume: 13 % vol

Acids: 4,49 g/l

pH: 3,66

Residual sugar: 4,2 g/l