

PINOT GRIGIO Quercus

The world just loves it. Fresh, mineral, in love with spicy.

Videz, aroma in okus

Colour: straw yellow

Aroma: Fresh grapefruit, pineapple and cinnamon

Taste: Silky taste ending with citrus. Smooth and full-bodied with a velvety finish.

Sommelier priporoč

Food pairing: A star when paired with mediteranean dishes – from fish, white meat to risottos and spring pastas.

Aging potential: up to 3 years

Serving temperature: 8-10°C

Način pridelave

Origin

Wine growing area: Brda

Position of vineyards: SW, SE

Form of vineyards: terraced

Altitude: 80 - 200 m

Vine training: single Guyot

Spacing: 4,000 - 5,000 vines/ha

Age of vineyards: 10 - 25 years

Soil type: loam and sandstone

Climate: sub-Mediterranean, a mixture of warm sea air and influence of cold Alpine winds

Grapes

Variety: 100% Pinot Grigio

Harvesting: exclusively handpicked grapes

Fermentation: 100 % in stainless steel at T = 14°C

Maturing: 100% in stainless steel, 6 months »sur lie«

Malolactic fermentation: none

Nagrade

Year and the name of the evaluation

2019 Vinalies Internationales - France

2019 Concours Mondial de Bruxelles

Vintage Award

2018 Silver medal

2018 Gold medal

Parametri

Letnik vina: 2018

Alkohol: 14 % vol

Skupne kisline: 4,77 g/l

pH: 3,7

Ostaneek sladkorja: 4,6 g/l

