

PINOT BIANCO Quercus

Satin-like softness and white flowers in bloom. Loves Asian food.

Videz, aroma in okus

Colour: straw yellow

Aroma: varietal, reminiscent of apple, grapefruit and lemon

Taste: Satin smooth, lychee and lemon taste rounded by a distinctive pear and white blossoms note

Sommelier priporočila

Food pairing: A perfect match with light oriental dishes such as spiced shrimps or crispy spiced duck.

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 - 200m

Vine training: single Guyot

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

Age of vineyards: 10 - 30 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 bianco

Harvesting: exclusively handpicked grapes

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

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

Malolactic fermentation: none

Nagrade

	Year and the name of the evaluation	Vintage	Award
2019	Decanter World Wine Awards (UK)	2018	Silver Medal

Parametri

Letnik vina: 2018

Alkohol: 13,5% vol

Skupne kisline: 5,19 g/l

pH: 3,45

Ostaneček sladkorja: 3,4 g/l

