

## Zlata rebula

**Refreshing and invigorating like its aroma of Mediterranean citruses. (image)**

### **Colour, aroma and taste**

**Colour:** lemon yellow

**Aroma:** citruses, cedar, green apple

**Taste:** fresh, drinkable and easygoing

### **The sommelier recommends**

**Food pairing:** Great with summer salads, fish, pasta in vegetable sauce and spring risotto.

**Serving temperature:** 8-10°C

**Aging potential:** in a dark place up to 2 years



### **Production method**

#### **Origin**

Brda wine-growing area

Vineyard shape: terraced

Altitude: 120 - 220 m

Type of soil: marl and sandstone

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

#### **Grapes**

Variety: 100% Rebula (Ribolla Gialla)

Harvesting: exclusively handpicked grapes

**Fermentation and maturation:** 100% in stainless steel containers

### **Parameters**

Vintage: 2018

Alcohol by volume: 12,5 % vol

Acids: 5,33 g/l

pH: 3,31

Residual sugar: 3,6g/l