

Štorija white

Quality wine with protected geographical denomination Goriška brda Varieties: 50 % Rebula , 30 % Chardonnay , 20 % Sauvignon blanc

Colour, aroma and taste

Colour: pale greenish yellow

Aroma: fresh, aromatic, reminiscent of pepper, elderflower and acacia

Taste: rich and smooth

The sommelier recommends

Food pairing: Great with fish dishes and Mediterranean cuisine.

Serving temperature: 8-10°C

Aging potential: Within a few days after opening. Not meant for aging.

Production method

Origin

Wine growing area: Brda

Site: SW, S

Vineyard shape: terraced

Altitude: 100 - 300 m

Vine training: single Guyot

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

Vineyards aged: 10 - 30 years

Type of soil: marlstone, sandstone

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

Grapes

Variety: 50 % rebula, 30 % chardonnay, 20 % sauvignon

Harvesting: exclusively handpicked grapes

Fermentation

100 % in stainless steel containers at 14°C

Maturing

100 % in stainless steel containers, 6 months "sur lie"

Malolactic fermentation: no

Parameters

Vintage: 2015

Alcohol by volume: 12 % vol

Acids: 5,08 g/l

pH: 3,36

Residual sugar: 1,7 g/l

