

## Chardonnay - Rebula (box)

Quality wine with protected origin.

### Colour, aroma and taste

**Colour:** straw yellow

**Aroma:** Fruity, reminiscent of citrus and peaches.

**Taste:** Pleasantly vivid mouthfeel, smooth and full-bodied.

### The sommelier recommends

**Food pairing:** Perfect when served with appetizers, all kinds of pasta, risotto, white meat and fish dishes.

**Serving temperature:** 10-12°C

**Aging potential:** within 8 weeks after opening. Not meant for aging.

### Production method

#### **Origin**

Wine growing area: Brda  
Form of vineyards: terraced  
Vine training: single Guyot  
Altitude: 80 - 200 m  
Spacing: 4,000 - 5,000 vines/ha  
Age of vineyards: 10 - 30 years  
Soil type: marl, sandstone  
Climate: sub-Mediterranean, a mixture of warm sea air and influence of cold Alpine winds

#### **Grapes**

Varieties: 60% chardonnay, 40 % ribolla gialla

Harvesting: exclusively handpicked grapes

#### **Vinification:**

8-10 days at T 25 - 28°C

#### **Fermentation**

100 % in stainless steel at T 14°C

#### **Maturation**

100% in stainless steel

### Parameters

Vintage: 2018  
Alcohol by volume: 13% vol  
Acids: 5,12 g/l  
pH: 3,4  
Residual sugar: 2,4 g/l

