

## Golden Rebula (litre)

Quality wine with protected geographical denomination Goriška brda, dry Variety: 100% rebula / ribolla gialla

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

**Colour:** straw yellow with golden reflection

**Aroma:** Fresh, fruity, an authentic ambassador of Goriška brda region

**Taste:** Invigorating freshness of a harmonic taste

### **The sommelier recommends**

**Food pairing:** A wine that combines perfectly with white sea fish, seafood, pasta in vegetable sauce and risottos.

**Serving temperature:** 8-10°C

**Aging potential:** within a few days after opening

### **Production method**

#### **Origin**

Wine growing area: Brda

Form of vineyards: terraced

Soil type: marl, sandstone

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

#### **Grapes**

Variety: 100% Ribolla Gialla

**Harvesting:** exclusively handpicked grapes

### **Parameters**

Vintage: 2017

Alcohol by volume: 12% vol

Acids: 5,01 g/l

pH: 3,31

Residual sugar: 3,0 g/l

