

Rebula (litre)

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

Colour, aroma and taste

Colour: straw yellow

Aroma: Delicate varietal bouquet

Taste: refreshing and balanced taste

The sommelier recommends

Food pairing: A perfect match for appetizers, fingerfood, fish dishes and white meat.

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: 11,5% vol

Acids: 4,84 g/l

pH: 3,32

Residual sugar: 3,8 g/l

