

Sparkling Rebula

An icon among sparkling wines. Fresh and teasingly fruit-forward.

Colour, aroma and taste

Colour: Lemon yellow with infinite bubble chains.

Aroma: Reserved at first, then evolving into a ticklishly fruit-forward aroma of green apple and citrus.

Taste: Characteristically intense nature of rebula along with a vivid freshness

The sommelier recommends

Food pairing: a refreshing pre-dinner drink as well as a nice match for light bites and fingerfood

Serving temperature: 6-8°C

Aging potential: best when fresh, but kept in a dark place up to 2 years

Production method

Origin

Wine growing area: Brda
Position: SW, E
Vineyard shape: terraced
Altitude: 80 - 200 m
Vine training: single Guyot
Spacing: 4,000 - 5,000 vines/ha
Vineyards aged: 10 - 25 years
Type of soil: flysch, marl, sandstone
Climate: sub-Mediterranean, a mixture of warm sea air and cold Alpine winds

Grapes:

Variety: 100% rebula, autochthonous variety of the Brda

Harvesting: exclusively handpicked grapes

Fermentation

100% in stainless steel containers at 14°C

Secondary fermentation

100 % in stainless steel containers at 16°C

Maturing

100% in charmat tanks 3 months »sur lie«

Awards

Year and the name of the evaluation

2017 Vins Extremes (Italy)
2018 5 star wines, Vinitaly, (Italy)

Vintage Award

2016 Silver Medal
2017 90 points



Parameters

Vintage: NV

Alcohol by volume: 12 % vol

Acids: 7,18 g/l
pH: 2,88
Residual sugar: 8,7 g/l