

## Krasno Pinot noir

**A wine with character - full-bodied with a warm ending.**

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

Colour: deep red ruby with brick-coloured reflections

Aroma: mature red fruit, berries

Taste: mature fruit, nicely expressed tannins; pleasantly soft with a full body and a warm ending

### **The sommelier recommends**

Pairings: duck breast, tuna, risotto with mushrooms, smoked salmon

Ageing potential: up to 15 years

Serving temperature: 12-14°C



### **Production method**

Origin:

Wine-growing district: Brda

Vineyard orientation: SW, S, E

Growing method: terraces

Elevation: 80-150 m

Pruning: single Guyot

Planting density: 5,000 vines/hectare

Vineyard age: more than 20 years

Soil type: loam

Climate: sub-Mediterranean with warm air from the sea and cool winds from the Alps

Grapes:

Variety: 100% Pinot Noir

Harvest: by hand only

Vinification: 8-10 days at T=25-28°C

Fermentation: 100% in French barrique barrels

Ageing: 100% in French barrique barrels

Malolactic fermentation: complete

### **Awards**

	<b>Year and</b>	<b>Letnik</b>	<b>Nagrada</b>
2018	Vino Ljubljana	2016	Zlata medalja

**Parameters**

Vintage: 2018  
Alcohol by volume: 13 % vol  
Acids: 4,49 g/l  
pH: 3,66  
Residual sugar: 4,2 g/l