

Krasno Ribolla gialla

An elegant Ribolla Gialla with a firm structure and the typical mineral notes of Brda.

Colour, aroma and taste

Colour: deep yellow with gold reflections

Aroma: reminiscent of Mediterranean citrus and cedar - rounded with a delicate note of vanilla and fresh bread crust

Taste: elegant, fresh and harmonious; a slight touch of sweet tannins in a long conclusion

The sommelier recommends

Pairings: refreshing salads, white fish and shellfish, vegetable risottos and pasta with vegetable sauces

Ageing potential: up to 8 years

Serving temperature: 12°C



Production method

Origin:

Wine-growing district: Brda

Vineyard orientation: SE, E, S

Growing method: terraces

Elevation: 120-250 m

Pruning: single Guyot

Planting density: 5,000 vines/hectare

Vineyard age: 15-40 years

Soil type: marl

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

Grapes:

Variety: 100% Ribolla Gialla

Harvest: by hand only

Fermentation: 100% in 6,000-litre oak barrels

Ageing: 100% in 6,000-litre oak barrels for at least 12 months

Malolactic fermentation: partial

Awards

Year and the name of the evaluation
2019 Decanter World Wine Awards

Vintage Award
2016 Silver medal

Parameters

Vintage: 2016

Alcohol by volume: 13,5 % vol

Acids: 5,47 g/l

pH: 3,33

Residual sugar: 3,1 g/l