



# VIRGO

*méthode classique*

## TECHNICAL DATA



VINTAGE:  
NV

ALCOHOL:  
12.5% VOL.

TOTAL ACIDS:  
7.2 G/L

PH:  
3.09

RESIDUAL SUGAR:  
BRUT

GRAPE VARIETIES:  
Chardonnay, Pinot noir,  
Ribolla Gialla

FOOD PAIRING  
A pre-dinner drink,  
withstanding even dishes with  
distinctive tastes such as veal  
carpaccio, grilled turkey  
breasts and marinated fish  
carpaccio with citrus.

AGING POTENTIAL  
Virgo Brut sparkling wine has  
potential aging up to 10 years.  
Temperature: Serve the  
sparkling wine well chilled  
at 6–8°C.

The Brda climate combines the freshness of cold Alpine winds with the warmth of the Mediterranean air, giving the local wines a rich aroma. The most recognizable characteristic of Brda wines is their minerality, derived from the local soil – opoka.

## VINEYARDS

The terraced vineyards are located on steep slopes, allowing for almost exclusively manual cultivation. The vineyards are situated on selected eastern and northeastern exposures, vine training single Guyot. All vineyards are between 10–25 years old and are part of a sustainable cultivation system. Chardonnay, Pinot noir and Ribolla Gialla vineyards are located in the villages of Kozana, Vedrijan, Vipolže in Cerovo at elevations ranging from 80 to 200 meters above sea level. The soil is flysch, marlstone, sandstone, with a vine density between 4000 and 5000 vines/ha. The yield is between 1 and 2 kg of grapes per vine. The grapes are exclusively handpicked.

## PRODUCTION

Harvesting is exclusively manual and takes place in mid-August. Each grape variety is harvested separately. After separate fermentation, there is a seven-month aging period by variety in stainless steel tanks. Subsequently, all three varieties are blended. The wine is then poured into 0.75-liter bottles, where secondary fermentation occurs. The wine rests on lees (*sur lie*) for at least 36 months, followed by manual disgorging and the addition of liqueur.

## WINE

Aristocratic golden color, fine chains of bubbles. Complex and elegant aroma, dominant fruit-floral notes, rounded off with a restrained note of bread crust. Dry, elegant sparkling wine with exceptional flavor persistence. A rounded freshness supports a strong structure.

[www.debaguer.si](http://www.debaguer.si)

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