



VIRGO

M É T H O D E C L A S S I Q U E
Z É R O D O S A G E

TECHNICAL SPECIFICATIONS



ALCOHOL:
12.0% VOL.

TOTAL ACIDITY:
7 G/L

PH:
3,0

RESIDUAL SUGAR:
BRUT NATURE

VARIETIES:
chardonnay,
pinot noir, rebula

SOMMELIER TIP:

We recommend it as an aperitif
or in combined with oysters,
carpaccio, shrimp and sushi.

AGING POTENTIAL:

Virgo sparkling wine has
potential aging up to 10 years.

TEMPERATURE:

Serve the sparkling wine well
chilled at 5–8 °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. The terraced vineyards are located on steep slopes, allowing for almost exclusively manual cultivation.

The vineyards are situated on selected northern exposures, recognized over the years as the best for producing base wine for sparkling wines. The predominant training system is mostly single Guyot. All vineyards are between 10–30 years old and are part of a sustainable cultivation system.

VINEYARDS

Chardonnay, Pinot Noir, and Ribolla Gialla vineyards are located in the villages of Hruševlje, Biljana, Vipolže, Kojško, Cerovo, Višnjevnik, Krasno, Verdijan, and Šmartno at elevations ranging from 100 to 280 meters above sea level. The soil is limestone, with a vine density between 4000 and 5000 vines/ha. The yield is between 2 and 3 kg of grapes per vine.

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. The result is a base wine with 11% alcohol. 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 48 months, followed by manual disgorging and the addition of liqueur without additional sugar (pas dose).

WINE

The sparkling wine has a yellow-green color with golden hues. The fine and subtle bubbles are lively and energetic. Its aroma is complex and seductive, with notes of candied fruit, brioche, and bread crust. The pronounced minerality and highlighted freshness of citrus are evident. On the palate, there are notes of white fruit, citrus, and pastry, culminating in a convincing and long mineral finish.

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