

Krasno white blend 0,75 L



TECHNICAL SPECIFICATIONS

Vintage: 2023 **Alcohol:** 13,0 % vol **Residual sugar:** Dry

TOTAL ACIDITY: 5,4 g/l **pH:** 3,47

APPEARANCE, AROMA, AND FLAVOR

Appearance: Straw yellow with golden hues.

Aroma: Gentle aromas of ripe white fruit, spices and field flowers.

Flavor: Impressively mineral, full-bodied with a long finish.

SOMMELIER RECOMMENDS

Food pairing: Vegetable risottos, various fish dishes, fish carpaccio and spicy white meat.

Aging potential: Up to 5 years.

Temperature: 12°C

PRODUCTION METHOD

Wine growing area: Brda wine-growing area

Location of vineyards: SW, W, E

Form of vineyards: terraced

Altitude: 80 – 200 m

Vine training: single Guyot

Spacing: 4000 – 5000 vines/ha

Age of vineyards: 10 – 30 years

Soil type: marl

Climate: Sub-Mediterranean, a mixture of warm sea air and cold Alpine winds.

Grape variety: Rebula, Chardonnay, Sauvignonasse

Harvesting: exclusively handpicked grapes

Fermentation: Chardonnay: 70 % in stainless steel tanks at a temperature of 14 °C, 30% in large oak barrels
Rebula: 100 % in stainless steel tanks at a temperature of 14 °C
Sauvignonasse: 100 % in stainless steel tanks at a T of 14 °C

Maturing

Rebula and Sauvignonasse: 100% in stainless steel tanks, sur lie for 6 months

Chardonnay: 70% stainless steel tanks, 30% large oak barrels

Malolactic fermentation: no

