



Bagueri rebula/ ribolla gialla

Modernity and tradition at the same time. A macerated rebula with a unique style.

Appearance, aroma & flavour

Appearance: Deep yellow with a golden hue.

Aroma: Varietal – reminiscent of lemon, cedar, grapefruit, pleasantly rounded off by a gentle aroma of vanilla and fresh bread crust.

Flavor: Full mouthfeel, fresh and balanced. The finish is smooth, with a delicate note of sweet tanins. For serious wine lovers.

Sommelier recommends

Food pairing: Refreshing salads, white sea fish dishes, seafood, vegetable risotto and pasta with vegetable sauce.

Aging potential: More than 10 years.

Temperature: 12°C

Production method

Wine growing area: Brda

Location of vineyards: SW, E, S

Form of vineyards: terraced

Altitude: 100-350 m

Vine training: Single Guyot

Spacing: 5,000 vines /ha

Age of vineyards: 15-40 years

Soil type: marl, limestone, clay

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

Grape variety: 100% ribolla gialla

Harvest: Harvest is performed manually at the end of September or beginning of October.

Fermentation: At the winery, grapes were macerated for 12 hours and then decanted into 6000l oak barrels and French barrique barrels. Following fermentation, wine matured in barrique barrels for 12 months. After that, we selected the best barrels and continued to mature the wine in 6000l oak barrels.

Parameters

Vintage: 2021

Alcohol: 13,50 % vol

pH: 3,35

Residual sugar: 1,9 g/l

Acids: 5,30 g/l

