



Krasno Belo – White

The mineral nature of the Brda soil in its purest form. A fresh and elegant white blend.

Appearance, aroma & flavour

Appearance: Straw yellow with golden hues.

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

Flavour: 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

Location of vineyards: SW, W, S

Form of vineyards: terraces

Altitude: 80–200 m

Vine training: single Guyot

Spacing: 4,000 - 5,000 vines/hectare

Age of vineyards: 10 – 30 years

Soil type: marl

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

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.

Parameters

Vintage: 2024

Alcohol: 13,00 % vol

pH: 3,25

Residual sugar: 2,2 g/l

Acids: 5,35 g/l