

Krasno Orange

Expression of macerated white grapes.

Appearance, aroma & flavour

Appearance: Light copper with amber shades.

Aroma: Quince, ripe pear, baked "pituralka" pear from Brda, hints of thyme.

Flavour: Distinct minerality, citrus, and thyme. Gentle and sweet tannins with long, fresh, and lasting aftertaste rounded with roasted almonds.

Sommelier recommends

Food pairing: Spiced oven-baked fish and chicken, Asian food, excellent with roasted chestnuts and vegetables.

Aging potential: Up to 5 years.

Temperature: 12 - 14°C

Production method

Wine growing area: Brda

Location of vineyards: SW, SE, S

Form of vineyards: terraces

Altitude: 120–250 m

Vine training: single Guyot

Spacing: 4,000 vines/hectare

Age of vineyards: 15 – 30 years

Soil type: marl

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

Grape variety: Rebula, Sauvignonasse, Pinot grigio, Malvasia

Harvesting: exclusively handpicked grapes.

Fermentation:

Fermentation: Each variety was fermented separately: Rebula with grape skins in wooden containers for 12 months, Sauvignonasse and Malvasia in inox containers for 1 month. Pinot grigio: 48 hours maceration.

Maturing: Rebula in wooden containers for 12 months, Sauvignonasse, Malvasia and Pinot Grigio in inox containers for 12 months.

Malolactic fermentation: partial

Parameters

Vintage: 2023

Alcohol: 12,50 % vol

pH: 3,39

Residual sugar: 1,8 g/l

Acids: 5,09 g/l

