Pinot Grigio Quercus 0,75 L

TECHNICAL SPECIFICATIONS

Alcohol: Residual sugar: Vintage:

2024 13,5 % vol Dry

TOTAL ACIDITY: pH: 4,97 g/I 3,36

APPEARANCE, AROMA, AND FLAVOR

Appearance: Straw yellow.

Aroma: Grapefruit, quince, peach and apricot.

Flavor: Silky taste ending with citruses. Smooth and

full-bodied with a velvety finish.

SOMMELIER RECOMMENDS

Food pairing: A star when paired with mediterannean dishes - from

fish, white meat to risottos and spring pastas.

Aging potential: Up to 2 years.

Temperature: 8-10°C.

PRODUCTION METHOD

Wine growing area: Brda

Location of vineyards: SW, E, S

Form of vineyards: terraced

Altitude: 120-220 metres

Vine training: single Guyot

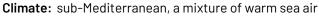
Spacing: 5,000-6,000 vines/ha

Age of vineyards: 10-40 years

Soil type: marl, sandstone







and influence of cold Alpine winds

Grape variety: Pinot Grigio

Harvesting: exclusively handpicked grapes

Fermentation: Fermentation

100% in stainless steel at 14°C

Maturing

100% in stainless steel, 6 months »sur lie«

Malolactic fermentation: none