

Pinot Grigio Quercus 0,75 L



TECHNICAL SPECIFICATIONS

Vintage: 2025
Alcohol: 13,5 % vol
Residual sugar: Dry

TOTAL ACIDITY: 6,11 g/l
pH: 3,15

APPEARANCE, AROMA, AND FLAVOR

Appearance: Straw yellow.

Aroma: Grapefruit, quince, peach and apricot.

Flavor: Silky taste ending with citrus. 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

Climate: sub-Mediterranean, a mixture of warm sea air 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

