

Krasno Orange 0,75 L



TECHNICAL SPECIFICATIONS

Vintage: 2022 **Alcohol:** 12,0 % vol **Residual sugar:** Dry

TOTAL ACIDITY: 4,92 g/l **pH:** 3,36

APPEARANCE, AROMA, AND FLAVOR

Appearance: Light copper with amber shades.

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

Flavor: 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: SE, S, SW

Form of vineyards: terraced

Altitude: 120-250 m

Vine training: single Guyot

Spacing: 4,000 vines/ha

Age of vineyards: 15-30 years

Soil type: marl

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

Grape variety: Rebula, Sauvignonasse, Pinot grigio

Harvesting: Exclusively handpicked grapes.

Fermentation: Fermentation: Each variety was fermented separately: Rebula with grape skins in wooden containers for 12 months, Sauvignonasse in inox containers for 1 month. Pinot grigio: three-day maceration in amphorae. Maturing: Rebula in wooden containers for 12 months, Sauvignonasse and in inox containers for 12 months. Pinot grigio in amphorae for 12 months. Malolactic fermentation: 100% for Rebula and Pinot Grigio, partial for Sauvignonasse.