

# Krasno white blend 0,75 L



KLET  
BRDA

Family vineyards



## TECHNICAL SPECIFICATIONS

**Vintage:** 2022      **Alcohol:** 13,5 % vol      **Residual sugar:** Dry

**TOTAL ACIDITY:** 6,08 g/l      **pH:** 3,25

## APPEARANCE, AROMA, AND FLAVOR

**Appearance:** Straw yellow with golden hues.

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

**Flavor:** 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 3 years.

**Temperature:** 12°C

## PRODUCTION METHOD

**Wine growing area:** Brda wine-growing area

**Location of vineyards:** SW, W, E

**Form of vineyards:** terraced

**Altitude:** 80 – 200 m

**Vine training:** single Guyot

**Spacing:** 4000 – 5000 vines/ha

**Age of vineyards:** 10 – 30 years

**Soil type:** marl

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

**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

