



CHARDONNAY

Alcohol: 13 vol %
Total acidity: 4,38 g/l
Variety: 100 % Chardonnay
Type of wine: white, dry
Vintage: 2015

Vineyards age: over 15 years
Vineyards exposure: south oriented sloops in upper Brda
Vineyard: terraces, 4000 plants per hectar, single guyot
Soil type: marl (Eocene flysch)
Cultivation: converting to organic
Harvest: hand-harvested, beginning of September
Vinification: after immediate pressing the must was cooled down to 8 °C in a stainless steel container. After a day the must was decanted and then fermentation began at a controlled temperature of 15 °C. Decanted at the end of fermentation
Maturation: on fine lees until January, when was filtered and bottled
Bottling: 0,75 l bottles, box of 6 bottles, natural cork



Wine description: It is a wine of straw-like yellow colour with greenish tinges. A luscious bouquet leaves an impression of ripeness of the grapes and fruits we are reminded of (peach, apple, pineapple, and other tropical fruits). More than of the hot summer days this wine reminds us of pleasant summer nights which we do not want to end. In the mouth its elegant character stands out, as the pleasant acids and pronounced mineral taste with a buttery note soften the alcohol's warmth and maintain the freshness. The long aftertaste boasts saltiness along with some spiciness.

With food: The Erzetič Chardonnay is recommended to be served with risottos and pastas with peas, white meat in rich gravies, dishes with oriental spices, fatty freshwater and saltwater fish (catfish, eel, sea bream), dishes with legumes, feathered venison (pheasant, quail), capon, pork shank and other dishes similarly rich with fat. The ideal serving temperature is between 9 and 11 °C.

