

ECOLOGICAL REBULA (Ribolla Gialla)

Alcohol: 12,5 vol %
Total acidity: 5,44 g/l
Variety: 100 % Rebula
Type of wine: white, dry
Vintage: 2017



Vineyards age: over 15 years
Vineyards exposure: east oriented slopes in upper Brda
Vineyard: terraces, 4000 plants per hectar, single guyot
Soil type: marl (Eocene flysch)
Cultivation: organic cultivation of vine and wine
Harvest: hand-harvested, second half 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



About wine: A wine of straw-like yellow colour with greenish hues. The scent is fresh, with the predominant sensation of citrus fruits and small fruit-tree blossoms (cherries and sour cherries). Youthful on the palate, sparkling and fresh, with a well-balanced alcohol strength and acidity. The remarkable fruit impressions end in an aftertaste with the gentle sensation of bread crust, which reveals the prudent wine cellaring and ageing on fine lees. The hidden surprise is minerality, which leaves a slightly salty taste and invites us to take another sip.

Pairing suggestions: The Rebula is exceptional as an aperitif and indispensable when socializing with dishes increase appetite, from vegetable tempura to canapés with marinated trout and prosciutto. It is an excellent companion to vegetable soups, risottos and pastas, seafood, cottage cheese soufflés, freshwater and saltwater fish, as well as various stews, grilled chicken, delicate cow cheese and numerous other dishes which call for Rebula's freshness. The ideal serving temperature is between 8 and 10 °C.

