

## ECOLOGICAL SIVI PINOT (Pinot Gris)

**Alcohol:** 13 vol %  
**Total acidity:** 4,47 g/l  
**Variety:** 100 % Pinot Gris  
**Type of wine:** white, dry  
**Vintage:** 2017



**Vineyards age:** over 15 years

**Vineyards exposure:** west oriented slopes in upper Brda

**Vineyard:** terraces, 4000 plants per hectare, single guyot

**Soil type:** marl (Eocene flysch)

**Cultivation:** ecologic cultivation of vine and wine

**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



**About wine:** A wine of golden-yellow colour with copper hues. A complex flower takes us to blossoming shrubs and fruit stands, as it intertwines the scents of hawthorn and blackthorn, citrus fruits and pears. On the palate it boasts a rich body with an abundance of ripe fruit notes, with a mix of some tropical fruits, especially pineapple. The richness of spices and Mediterranean herbs can also be sensed. The aftertaste is clean, mineral, long-lasting...

**Pairing suggestions:** The Sivi Pinot (Pinot Gris) is recommended to be served with fresh salad plates, raw fish (carpaccio, sushi, sashimi), creamy vegetable soups of flavourful taste, stewed mussels, oven baked saltwater fish, grilled chicken or turkey, dried meat products, poultry pâtés and other similar dishes. If you want to pair it with desserts, serve it next to apple strudel and pumpkin pie. The ideal serving temperature is between 7 and 9 °C.

