

Pinot Grigio Quercus 0,75 L



TECHNICAL SPECIFICATIONS

Vintage: 2023 **Alcohol:** 13,5 % vol **Residual sugar:** Dry

TOTAL ACIDITY: 5,50 g/l **pH:** 3,47

APPEARANCE, AROMA, AND FLAVOR

Appearance: Straw yellow.

Aroma: Grapefruit, quince, peach and apricot.

Flavor: Silky taste ending with citrus. Smooth and full-bodied with a velvety finish.

SOMMELIER RECOMMENDS

Food pairing: A star when paired with mediterannean dishes – from fish, white meat to risottos and spring pastas.

Aging potential: Up to 2 years.

Temperature: 8-10°C.

PRODUCTION METHOD

Wine growing area: Brda

Location of vineyards: SW, E, S

Form of vineyards: terraced

Altitude: 120-220 metres

Vine training: single Guyot

Spacing: 5,000-6,000 vines/ha

Age of vineyards: 10-40 years

Soil type: marl, sandstone



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

Grape variety: Pinot Grigio

Harvesting: exclusively handpicked grapes

Fermentation: Fermentation
100% in stainless steel at 14°C

Maturing
100% in stainless steel, 6 months »sur lie«

Malolactic fermentation: none