## Krasno Orange 0,75 L

TECHNICAL SPECIFICATIONS

Alcohol: Residual sugar: Vintage:

2022 12,0 % vol Dry

TOTAL ACIDITY: pH: 4,92 g/l 3,36

APPEARANCE, AROMA, AND FLAVOR

**Appearance:** Light copper with amber shades.

Aroma: Quince, ripe pear, baked "pituralka" pear from Brda,

hints of thyme.

Flavor: Distinct minerality, citrus, and thyme. Gentle and

sweet tannins with long, fresh, and lasting aftertaste

rounded with roasted almonds.

SOMMELIER RECOMMENDS

Food pairing: Spiced oven-baked fish and chicken, Asian food,

excellent with roasted chestnuts and vegetables.

Aging potential: Up to 5 years.

Temperature: 12 - 14°C

PRODUCTION METHOD

Wine growing area: Brda

Location of vineyards: SE, S, SW

Form of vineyards: terraced

Altitude: 120-250 m

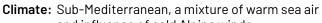
Vine training: single Guyot

Spacing: 4,000 vines/ha

Age of vineyards: 15-30 years

Soil type: marl

KRASNO



and influence of cold Alpine winds.

Grape variety: Rebula, Sauvignonasse, Pinot grigio, Malvasia

Harvesting: Exclusively handpicked grapes.

Fermentation: Fermentation: Each variety was fermented

separately: Rebula with grape skins in wooden containers for 12 months, Sauvignonasse and Malvasia in inox containers for 1 month. Pinot grigio: three-day maceration in amphorae.

Maturing: Rebula in wooden containers for 12 months, Sauvignonasse and Malvasia in inox containers for 12 months. Pinot grigio in

amphorae for 12 months.

Malolactic fermentation: 100% for Rebula and Pinot Grigio, partial for Sauvignonasse and

Malvasia.