

ANNA



VINEYARD & PRODUCTION INFO

Green Status: sustainable
Soil composition: marlstone and sandstone
Training method: single Guyot
Elevation: 1,000 feet a.s.l.
Vines/ha: 4,000 vines/ha
Exposure: South-East
Vines age: 35 years



WINEMAKING & AGING

Varietal composition: 50% Žametna Črnina 30% Pinot Noir, 20% Blaufränkisch

Fermentation

Container: stainless steel tanks
Length: 14 days
Temperature: 59 °F

Malolactic fermentation: blocked to keep the natural acidity

Aging

Container: stainless steel tanks
Length: 6 months on fine lees
In bottle: 3 months



TECHNICAL DATA

Alcohol: 12%
Residual sugar: 0.8 g/l
Acidity: 6.2 g/l



FOOD PAIRINGS

Grilled seafood & meats, fresh salads, Mediterranean dishes.



TASTING NOTE

Wild strawberries, ripe peach, and stone fruit on the nose, with the cool mineral snap and high-toned aromatics characteristic of northeast Slovenia. The palate is lively and fruit-forward with a clean, refreshing finish.

PRODUCER PROFILE

Estate owned by: Gönc family
Winemaker: Peter Gönc
Total land under vine: 28 acres
Region: Ptuj (Štajerska-Slovenia)

