

THE LITTLE ONE



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
Harvest time: middle of September



WINEMAKING & AGING

Varietal composition: 80% Pinot Blanc, 20% Yellow Muscat
Fermentation

Container: stainless steel tanks

Length: 14 days

Temperature: 61 °F

Malolactic fermentation: blocked to keep the wine crisp

Aging

Container: stainless steel tanks

Length: 6 months

In bottle: 2 months



TECHNICAL DATA

Alcohol: 12%

Residual sugar: 0.8 g/l

Acidity: 6.13 g/l



FOOD PAIRINGS

Fresh salads, seafood, sushi, grilled vegetables, light pasta, soft cheeses, aperitif.



TASTING NOTE

Pale straw with golden reflections.

The nose is floral and lifted, with white flowers, elderflower, and citrus blossom over ripe pear and a touch of peach.

Crisp and lively on the palate, with juicy citrus and stone fruit over a clean finish of saline minerality.

PRODUCER PROFILE

Estate owned by: Gönc family

Winemaker: Peter Gönc

Total land under vine: 28 acres

Region: Ptuj (Štajerska-Slovenia)

