

ORANGE



VINEYARD & PRODUCTION INFO

Green Status: sustainable
Soil composition: marlstone and sandstone
Training method: single Guyot
Vines/ha: 4,000 vines/ha
Exposure: South-East, West
Vines age: 35-55 years
Harvest time: mid September



WINEMAKING & AGING

Varietal composition: 40% Pinot Blanc, 20% Pinot Grigio, 40% Riesling

Fermentation

Container: stainless steel tanks
Temperature: 61-64 °F

Maceration

Technique: on the skins
Length: 14 days

Malolactic fermentation: yes

Aging

Container: stainless steel tanks
Length: 5 months
In bottle: 2 months



TECHNICAL DATA

Alcohol: 11%
Residual sugar: 0.3 g/l
Acidity: 5.75 g/l



FOOD PAIRINGS

Charcuterie, grilled vegetables, roast chicken, pork, aged cheeses, Mediterranean dishes.



TASTING NOTE

Deep golden to light amber.
The nose is expressive, with orange peel, dried apricot, peach skin, tea leaf, and wildflowers over subtle spice. Textured and lively on the palate, with preserved citrus, stone fruit, and a gentle tannic grip from the skin contact, finishing on dried herbs and mineral salinity.

PRODUCER PROFILE

Project by: Peter Gönc
Winemaker: Peter Gönc
Region: Ptuj (Štajerska-Slovenia)

Grape
abduction
company

