

WHITE



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: early September



WINEMAKING & AGING

Varietal composition: 85% Pinot Blanc, 15% Yellow Muscat
Fermentation

Container: stainless steel tanks

Length: 10 days

Temperature: 57-61 °F

Malolactic fermentation: blocked to keep the wine fresh

Aging

Container: stainless steel tanks

Length: 5 months

In bottle: 2 months



TECHNICAL DATA

Alcohol: 12%

Residual sugar: 0.8 g/l

Acidity: 6.55 g/l



FOOD PAIRINGS

Seafood, shellfish, sushi, fresh salads, grilled vegetables, light pasta, soft cheeses, aperitif.



TASTING NOTE

Pale straw to light gold.

The nose is lifted, with white flowers, citrus, white peach, fresh pear, and lychee.

Crisp and lively on the palate, with juicy white fruit and a tropical Muscat lift, finishing fresh on white peach, citrus peel, and lychee.

PRODUCER PROFILE

Project by: Peter Gönc

Winemaker: Peter Gönc

Region: Ptuj (Štajerska-Slovenia)

Grape
abduction
company

