

Krasno Sparkling Rebula 750 ml

TECHNICAL SPECIFICATIONS

Vintage: 2021 **Alcohol:** 12 % by vol. **Residual sugar:** 9.9 g/l

TOTAL ACIDITY: 6.83 g/l **pH:** 3.07

APPEARANCE, AROMA, AND FLAVOR

Appearance: Lemon yellow with infinite bubble chains.

Aroma: Reserved at first, then evolving into a ticklishly fruit-forward aroma of green apple and citrus.

Flavor: Characteristically intense nature of Rebula along with a vivid freshness.

SOMMELIER RECOMMENDS

Food pairing: A refreshing pre-dinner drink as well as a nice match for light bites and fingerfood.

Aging potential: Best when fresh, but kept in a dark place up to 2 years.

Temperature: 43 °F.

PRODUCTION METHOD

Wine growing area: Brda

Location of vineyards: SW, E

Form of vineyards: terraced

Altitude: 80 - 200 m

Vine training: single Guyot

Spacing: 4,000 - 5,000 vines/ha

Age of vineyards: 10 - 25 years

Soil type: flysch, marl, sandstone

Climate: Sub-Mediterranean, a mixture of warm sea air and cold Alpine winds.

Grape variety: 100% Rebula

Harvesting: Exclusively handpicked grapes.

In the Cellar: Fermentation
100% in stainless steel containers at 57°F

Secondary fermentation
100% in stainless steel containers at 61°F

Maturing
100% in Charmat tanks 3 months "sur lie"

