

Krasno Orange 0,75 L

TECHNICAL SPECIFICATIONS

Vintage: 2020	Alcohol: 13 % vol	Residual sugar: Dry
TOTAL ACIDITY: 5,60 g/l	pH: 3,32	

APPEARANCE, AROMA, AND FLAVOR

Appearance: Light copper with amber shades.

Aroma: Quince, ripe pear, baked "pituralka" pear from Brda, hints of thyme.

Flavor: Distinct minerality, citrus, and thyme. Gentle and sweet tannins with long, fresh, and lasting aftertaste rounded with roasted almonds.

SOMMELIER RECOMMENDS

Food pairing: Spiced oven-baked fish and chicken, Asian food, excellent with roasted chestnuts.

Aging potential: From 5 to 10 years.

Temperature: 12 - 14°C

PRODUCTION METHOD

Wine growing area: Brda

Location of vineyards: SE, S, SW

Form of vineyards: terraced

Altitude: 120-250 m

Vine training: single Guyot

Spacing: 4,000 vines/ha

Age of vineyards: 15-30 years

Soil type: marl

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

Grape variety: Rebula, Sauvignonasse, Malvasia

Harvesting: Exclusively handpicked grapes.

Fermentation: Fermentation: Each variety was fermented separately: Rebula with grape skins in wooden containers for 12 months, Sauvignonasse and Malvasia in inox containers for 1 month.
Maturing: Rebula in wooden containers for 12 months, Sauvignonasse and Malvasia in inox containers for 12 months.
Malolactic fermentation: 100% for Rebula, partial for Sauvignonasse and Malvasia.

