

REBULA (RIBOLLA)

Is an autochthonous variety. It is typically fresh due to the mild Mediterranean climate and has a mineral taste due to the marl soil. It has a vibrant lightly golden yellow color that indicates a youthful wine.

The smell brings up the fruitiness and delicate aromas of citrus, lemon peel and green apple.

Grape variety: 100 % Rebula – Ribolla Gialla

Style: still, dry, fresh white wine

Geographical area: Slovenia - Goriška brda and Italy - Collio

Harvest: completely manual, from our own vineyards

Age of vineyards: 20 years

Vinification: cold maceration for 6 hours, fermentation in stainless steel tanks at monitored temperature, and soft pressure with pneumatic wine press. Static decantation of must.

Maturation: at least 8 months in stainless steel tanks and at least 1 month in the bottle.

Bottling: 0,75 l and 0,375

Alcohol: 12,0 % vol

Serving temperature: 10 - 12 °C

You will be delighted with its fresh taste and accentuated flavor. The wine is dry, moderately warm, and soft. It has a beautifully expressed elegance, balance and harmony. It can be served as an aperitif or with lighter starters, delicately prepared fish, as well as with spring and summer vegetable soups.



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