



BAROVO
D o m a i n e

FUMÉ BLANC 2021
DRY WHITE WINE



TIKVEŠ | 1885
CHÂTEAUX & DOMAINES

The unique clash of the Mediterranean and Continental climate, volcanic soil and an altitude of 700 m at the Barovo vineyards, are catalysts for the creation of this refined terroir wine. Medium lemon colored Fume Blanc with exceptional character.



Variety: Sauvignon Blanc
Alc: 14%
Total acid: 5.6 g/l
Ph: 3.35
Sugar: 2.3 g/l
Annual production: 5.000 L



Tasting Notes:

Aromatic Profile: Medium intense complex wine led by primary aromas of gooseberry and acacia followed by subtle herbaceous and sweet spices notes with a hint of flinty tone.
Palate: Dry and juicy wine, with a warmly pleasant higher alcohol level that shapes a chubby body. Medium flavor intensity of ripe lemon, green plum, and apple, followed by a juicy finish of sweet spices.



Vinification:

Fermentation: In inert vats for 10 days on the lees at a temperature of 1-2°C.
Oak ageing: 6 months in new French oak barrels
Bottle ageing potential: 3-5 years



Food Pairing:

Seafood, chicken with vegetables, veal.
Serving: 10-12°C



Cultivation:

Planted surface: 7ha
Type of pruning: Double Guyot
Density: medium – 4.000 vines/ha
Geology: Vertisol soil (Smolnik)
Average age of the vines: 6-8 years
Rainfall: 250-300 l/m²
Sunny days: 200-220 days
Harvesting period: Beginning of September

