



VRŠNIK | Vršnik White 2022



Variety: Pinot Grigio, Sauvignon Blanc, Chardonnay

Alc: 13%

Total acid: 5.21 g/l

Ph: 3.34

Sugar: 2 g/l

Annual production: 10.500 l



Tasting notes:

Aromatic profile: Medium intense notes of green fruits, apple, pear, with a trace of grassy notes.

Palate: Medium-bodied dry wine with vivid acidity, lemony, with a hint of herbaceous flavor followed by a medium finish.



Vinification:

Harvest: Manual harvest in 20kg casks, the grapes are chilled in a cooling room at a temperature of 6-7 °C

Types of vats: Stainless steel vats

Method of maceration: Direct pressing in inert pneumatic press

Average temperature of fermentation: 12-13 °C



Food pairing:

Grilled fish, mussels, white grilled meat, fresh Mediterranean salads and light creamy pasta.

Serving: 8-9 °C



Cultivation:

- **Location:** Vršnik
- **Average age of the vines:** 12 years
- **Geology:** Smolnik, Rendzina
- **Altitude:** 250 meters
- **Sunny days:** 190 days

