



BAROVO | Fumé Blanc 2022

Domaine



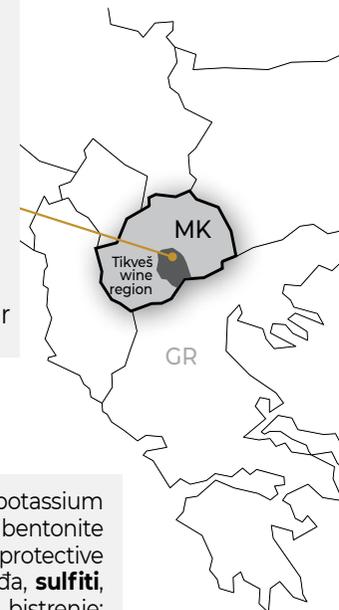
TIKVEŠ | 1885
CHÂTEAUX & DOMAINES

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.



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



Variety: Sauvignon Blanc
Alc: 14%
Total acid: 5.8 g/l
Ph: 3.25
Sugar: 2 g/l
Annual production: 9.500 L



Tasting Notes:

Aromatic Profile: Mid-intense aromas of passion fruits, lemon zest, grapefruit, followed by herbaceous notes and hint of wet stones.
Palate: Dry, refreshing wine with high alcohol, full-bodied with intense lemony flavors followed by yellow apple and white peach, with a hint of sweet spices and a long finish.



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

Fermented natural grape juice, **sulfites**, potassium polyaspartate, yeast, enzymes, fining agents: bentonite (not present in the finished wine). Bottled in protective atmosphere. / Fermentirani prirodni sok od grožđa, **sulfiti**, kalijev poliaspartat, kvasac, enzimi, sredstva za bistenje: bentonit (nije prisutan u gotovom vinu). Flaširano u kontroliranoj atmosferi.

Allergy Advice: For allergens, see ingredients in **bold**.
Savjeti za alergije: Za alergene, pogledajte sastojke u **bold**.

Nutrition / Nutritivna vrijednost	Per 100 ml/ Na 100 ml
Energy / Energetska vrijednost	127Kcal/533 KJ
Fat/ Masti	0.0 g
Protein/ Proteini	0.1 g
Carbohydrates / Ugljikohidrati	6.5 g