



BAROVO | Fumé Blanc 2025

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.



Variety: Sauvignon Blanc
Alc: 13.5%
Total acid: 6.5 g/l
Ph: 3.18
Sugar: 2 g/l
Annual production: 3.800 L



Tasting Notes:

Aromatic Profile: A beautifully layered bouquet opens with refined oak-derived notes of sweet baking spices, toasted coconut and freshly baked brioche, gradually revealing vibrant citrus aromas of ripe grapefruit, complemented by hints of white peach and delicate smoky nuances.

Palate: Dry, combining vivid freshness with a generous, creamy texture. Ripe grapefruit remains at the core, joined by juicy white peach and subtle smoky complexity, while well-integrated oak adds depth without overshadowing the fruit. The finish is long, persistent and savoury, ending with an attractive grapefruit zest bitterness that brings freshness and precision.



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



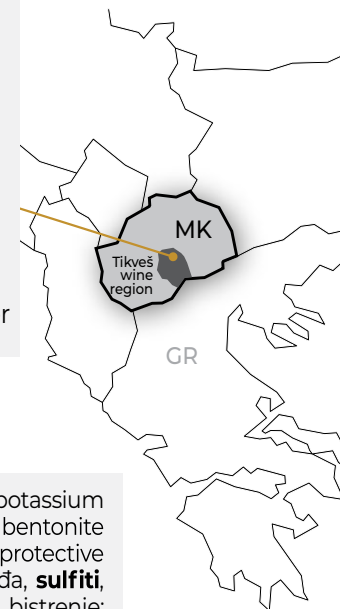
Food Pairing:

Butter-poached or grilled lobster, turbot or John Dory with beurre blanc, roast chicken with wild mushrooms, veal medallions in morel cream sauce, aged Comté or mature Gruyère.

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



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 %
Protein/ Proteini	0.1 %
Carbohydrates / Ugljikohidrati	6.5 %