




BENEDETIČ

BENDŽO



	GRAPE VARIETY
	25% Sauvignonasse, 25% Chardonnay, 25% Sivi pinot, 25% Sauvignon

Type of wine: white, dry
Total acidity: 5,2 g/l

Vintage: 2016
Alcohol: 13,0 vol %

TERROIR

Vineyards age: from 3 to 40 years

Vineyards exposure: 100-200 m above sea level;
S-SW

Vineyard: terraced, 4500 vines/ha, single guyot

Soil and Clime: flysch, in Brda called opoka;
sub-Mediterranean, influenced by warm sea air and
cold Alpine winds

Cultivation: integrated pest management;
environmentally-sounds cultivation.

Harvest: exclusively by hand; time-adjusted according
to the wine style, usually in the middle of September

Maturation: on fine lees until March, when was
filtered and bottled

Vinification: immediately after the harvesting of
technological ripped grapes, it was destemmed,
crushed and slightly compressed, and the obtained
must was transferred to stainless steel tanks, which
were cooled to 8 ° C. After a one-day must resting, it
was first decanted and the fermentation started as
soon as possible, which proceeded at a controlled
temperature of 15 ° C. After the fermentation and
further care in inox, the wine waited for bottling.

	BOTTLED		SERVING TEMPERATURE
	0,75 l bottles, box of 6 bottles, natural cork		8 and 10 °C