



BRGALOT white



GRAPE VARIETY

100% Chardonnay

Type of wine: white, dry

Total acidity: 5,20 g/l

Vintage: 2015

Alcohol: 14,0 vol %

TERROIR

Vineyards age: from 5 to 42 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; usually in the middle of

September

Maturation: 24 months in baroque barrels on fine lees. Wines were thereafter filtered and bottled

Vinification: Grapes were destemmed after the harvest and macerated for 2 days on the skins. Pressed juice was cold sedimented overnight at 8 °C. Fermentation took place in stainless steel tanks at control temperature of 14 °C. After the competition of alcoholic fermentation wines were racked into baroque barrels where they were kept for 24 months.



BOTTLED

0,75 l bottles, box of 6 bottles, natural cork



SERVING TEMPERATURE

10 and 12 °C