




BENEDETIČ

CHARDONNAY

Synonyms: Morillon blanc, Pinot chardonnay



	GRAPE VARIETY
	100% Chardonnay

Type of wine: white, dry
Total acidity: 5,0 g/l

Vintage: 2016
Alcohol: 13,5 vol %

TERROIR

Vineyards age: from 10 to 30 years

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

Vineyard: terraced, 5000 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 first decade of September

Maturation: on fine lees until January, 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