




# BENEDETIČ

## PINOT GRIS

**Synonyms:** Pinot grigio, Sivi pinot, Rulander, Rulandec

	GRAPE VARIETY
	100% Pinot Gris

**Type of wine:** white, dry  
**Total acidity:** 5,7 g/l

**Vintage:** 2016  
**Alcohol:** 13,0 vol %

## TERROIR

**Vineyards age:** from 10 to 30 years

**Vineyards exposure:** "Roševo", 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