



COLLIO BIANCO

Stare Brajde



DESCRIPTION: DOC (Registered Designation of Origin)

White Wine

PRODUCTION AREA: COLLIO

Municipality of San Floriano del Collio

PRODUCTION AREAS: Uclanzi, Bivio

GRAPE VARIETIES: Blend of: Tocai Friulano, Malvasia Istriana and Ribolla Gialla

SOILS: Hilly terrain of stratified Eocene marl and sandstone, rich in potassium

YIELD PER HECTARE: 60 – 70 ql.

GROWING SYSTEM: Double Guyot

HARVEST: Hand-harvested by the third decade of September

VINIFICATION: De-stemming and crushing of grapes and following maceration on the skins of the three grape varieties for 12 hours at a temperature of 10°C.

Soft pressing and cleaning by setting of the obtained must. Alcoholic fermentation is carried out in oak barrels (tonneaux) for 8-10 days.

After the end of the fermentation, ageing on fine lees 'sur lie' in oak barrels (tonneaux) with ongoing batonnage till bottling.

A period of 12 months of aging in bottle elapses before releasing.

ALCOHOL CONTENT: 13 – 13,5% vol. (depending on the vintage)

COLOUR: Straw yellow, acquiring a golden tinge with ageing

BOUQUET: Delicate, with elegant fruity notes reminding almonds, bread crust and butter, which over time become more and more spicy.

PALATE: Elegant in its structure, balancing well softness and acidity

SERVING SUGGESTIONS: It goes well with tasty first courses, such as a minestrone soup, poultry dishes and grilled fish

SERVING TEMPERATURE: 10 – 12 °C

LONGEVITY: 10 years after harvest