



KRASNO white wine with maceration (ORANGE WINE)

Grapes: 40% Rebula (Ribolla Gialla), 30% Malvasia, 30% Sauvignonasse.

Color: Pinkish with golden reflection.

Aroma: Gentle aromas of ripe white fruit, spices, field flowers, cedar, almonds, and fresh bread crust.

Taste: Dried fruit, spices, quince, tropical pineapple, avocado aftertaste dried

grass- hay. Medium bodied.

Food pairing: baked fish, fresh and roasted vegetables, roast pork, or roast chicken.

Aging potential: up to 10 years.

Serving temperature: 59 °F

Fermentation:

Rebula (Ribolla Gialla): 10 months of skin contact from October 2018 / August 2019. In big oak barrels

Malvasia: 1 month of skin contact; 8 months sur lie total in stainless steel at 57° F.

Sauvignonasse: 1 month of skin contact; 8 months sur lie total in stainless steel at 57° F.

Yeast Type: Native yeast fermentation

Maturing:

Rebula (Ribolla Gialla): in large oak barrels 14 months, separately.

Malvasia: in stainless steel tanks 15 months, separately.

Sauvignonasse: in stainless steel tanks 15 months, separately.



VINTAGE	2018
WINE TYPE	White Wine with maceration
VARIETAL	40% Rebula (Ribolla Gialla), 30% Malvasia, 30% Sauvignonasse.
ALC.	12,5%
REGION	Goriška Brda
SOIL	Flysch, marl, sandstone
PRODUCTION	2000 Bottles



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