



VINTAGE	2024
BOTTLE SIZES	0,75 L
WINE STYLE	Petillant-naturelle
ALCOHOL CONTENT	12.0 % vol.
GRAPE VARIETY	Chardonnay
AGING POTENTIAL	1-2 years
SERVING TEMPERATURE	6-8 °C

TECHNICAL DATA:

Total acidity	6.5 g/L
Residual sugar	8 g/L (brut)
pH	3.20

VINEYARDS:

Age of the wines	3 years
Training system	Single guyot
Soil	Sandstone, marl
Vineyard slope	18 %
Aspect	West/East-West
Altitude	260 m
Climate	Continental
Location	Wine-growing region Posavje, Wine-growing district Dolenjska

SENSORY CHARACTERISTICS: A sparkling sensation made solely from 100% Chardonnay grapes. With its Brut nature, gentle yellow color and disgorged finesse, it offers fermentation aromas and esters. Enjoy its approachable acidity, soft bubbles, and perfect balance.

VINIFICATION:

Harvesting method Hand-picked
 Harvest time August 2024
 Vinification Low-yield vineyards are hand-picked, destemmed, pressed, and then fermented under controlled conditions in stainless tanks to preserve the aromatics. Pet-Nat is an abbreviation for the French term petillant-naturelle, the production method is also called 'methode ancestrale'. It is a naturally sparkling wine, bottled before the completion of the first fermentation, allowing bubbles to form from the natural sugars present in the grapes. Pét-nat is disgorged.
 Bottling time September 2024, disgorgement November 2024

AWARDS: /