BRDA

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In 2012, I inherited an old vineyard from my grandfather Roman and I decided to realize my dream in the Goriška Brda Region. The cultivated grapes are the natives: Ribolla Gialla, Tocai Friulano and Malvasia Istriana. Of course, I followed the idea Wine-Terroir and therefore the name of the wine is Brda, which is the Slovenian translation of Collio. The slopes are covered with terraced vineyards and the soil is called Ponca or Opoka, which is technically known as flysh. I have always loved macerated wines with spontaneous fermentation, and I have been experimenting this method for years, now, Brda is the realization of it.

The harvest is manual, the grapes macerate and ferment in big wood, without temperature control and without the addition of selected yeasts.
The maceration (grapes with stalk) lasts one weeks. After pressing, the wine ages in oak barrels for 2 years, the natural sedimentation is achieved, and the wine is bottled without being filtered.

Grape type: Rebula in majority, Tocai and Malvasia

Region: Brda, Slovenia

Vineyards exposure: South, Southwest

Soil: marl and sandstone, Flysh; Medana 1 classs, Kozlink Hills - Zgp Goriška Brda

Vinification: one week of maceration in big oak barrels with stalks, no temperature control and indigenous yeasts, not filtered.

Agriculture: biodynamic and organic, permaculture.

Cultivation type: Guyot, Cappuccina 5000 plants per hectare

Maturation: 2 years in 7hl barrels (oak, ash, chestnut, acacia)

Total Sulphur: less than 30 mg/l

Ageing: 10-20 years

Serving temperature: 16 °C

Bottles: 5000/year