



**CHARDONNAY - SLOVENSKA BRDA - VALTER SIRK**

Vinification: Soft pressing, fermentation controlled in stainless steel 80% and 20% in used oak, handly batonage, macro filtration  
Filling: 12 months after the harvest  
Refinement: for two months in bottle  
Tasting notes: Number of bottles: 2000 bottles

Notes: used French clones, giving a fine blend of their greater elegance and power of ponca (marl flysch soil) of Collio/Goriska Brda; a classic wine which focuses on the structure



|                                 |                                   |
|---------------------------------|-----------------------------------|
| <b>Producer</b>                 | Valter Sirk                       |
| <b>Category</b>                 | White                             |
| <b>Style</b>                    | Medium Body Balanced White        |
| <b>Country</b>                  | Slovenia                          |
| <b>Region</b>                   | Slovenska Brda (Slovenian Collio) |
| <b>Vintage</b>                  | 2019                              |
| <b>Grape Variety</b>            | Chardonnay                        |
| <b>Alcohol Content</b>          | 14%                               |
| <b>Barrel</b>                   | No Barrel                         |
| <b>Organic &amp; Biodynamic</b> | Sustainable Quality               |
| <b>Food &amp; Wine Matching</b> |                                   |
| <b>Bottle Format</b>            | 750 ml                            |