



## **PINOT GRIGIO (SIVI PINOT) - SLOVENSKA BRDA - VALTER SIRK**

Vinification: soft pressing, most stop on the skins 6 hours, controlled fermentation in the tank, handly batonage, macro filtration.

Filling: 12 months after the harvest

Number of bottles: 2000 Refinement: for two months in bottle

Note: more intense color because of the characteristic of the skins, fresh, strong minerality, stands the structure balanced by a good drink.



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<b>Producer</b>	Valter Sirk
<b>Categoria</b>	White
<b>Style</b>	Medium Body Balanced White
<b>Country</b>	Slovenia
<b>Region</b>	Slovenska Brda (Slovenian Collio)
<b>Vintage</b>	2018
<b>Grape Variety</b>	Pinot Gris
<b>Alc %</b>	13,5%
<b>Barrel</b>	No Barrel
<b>Organic &amp; Biodynamic</b>	Sustainable Quality



**True Terroir Ltd.**

Unit 7C -West Road London N17 0QT

+44 078 4512 9306

info@trueterroir.co.uk

orders@trueterroir.co.uk

**Food & Wine Matching**

Anchovies, Aubergine Parmigiana, Baked Johndory or Seabream, Beef Carpaccio, Bluefin Tuna Tartar, Burrata cheese Mozzarella, Fisch Chevice, Fish, Fish Carpaccio

**Bottle Quantity**

750 ml