



RIBOLLA GIALLA (REBULA) - SLOVENSKA BRDA - VALTER SIRK

High expression of a native vine

Vinification: Soft pressing, fermentation in stainless steel 100%, handly batonage, macro filtration.

Filling: 16 months after the harvest

Number of bottles: about 7000 Refinement: for two months in bottle

Notes: freshness, great minerality, stand the three harvests made to characterize different phases (normal to the base, advanced to the acidity and delayed for perfume).



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|----------------------|------------------------------------|
| Producer | Valter Sirk |
| Categoria | White |
| Style | Slightly Aromatic and Fruity White |
| Country | Slovenia |
| Region | Slovenska Brda (Slovenian Collio) |
| Vintage | 2019 |
| Grape Variety | Ribolla Gialla |
| Alc % | 13% |



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Barrel

No Barrel

Organic & Biodynamic

Sustainable Quality

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