



VIRGO

méthode classique
BRUT NATURE

TECHNICAL SPECIFICATIONS



VINTAGE:
NV

ALCOHOL:
12.5% VOL.

TOTAL ACIDITY:
7.45 G/L

PH:
3.03

RESIDUAL SUGAR:
BRUT NATURE

VARIETIES:
chardonnay,
pinot noir, ribolla gialla

**OUR SOMMELIER
RECOMMENDS**
Serve cooled at 6–8 °C, ideally
as an aperitif paired with
sushi or shrimps.

The Brda climate is a combination of fresh winds from the Alps and warm Mediterranean air, producing wines with a broad spectrum of aromas. However, the hallmark of the wines produced in this region is their minerality, which is due to the typical marly soil in which the grapevines grow.

VINEYARDS

Grass-covered vineyards are grown on steep terraced slopes where most of the work is done by hand. The grapevines are planted on the best sunlit sites and trained mostly according to the single Guyot system. All the vineyards are 10 to 30 years old and included in integrated farm management systems.

Chardonnay, Pinot Noir and Ribolla Gialla vineyards are located in the villages of Hruševlje, Biljana, Vipolže, Kojško, Cerovo, Višnjevik, Krasno, Vedrijan and Šmartno at 100 to 280 metres above sea level. The soil there is sandy loam and the planting density is between 4,000 and 5,000 vines per hectare. Each vine produces 2 to 3 kilograms of grapes, harvested only by hand in the middle of August.

PRODUCTION

Each grape variety is processed separately. Chardonnay, Pinot Noir and Ribolla Gialla ferment for 7 months in individual stainless steel tanks, resulting in base wines with an alcohol level of 11%. The three varieties are then blended and poured into 1.5-litre bottles, where secondary fermentation takes place and the wine matures on the lees – sur lie – for at least 6 years. Finally, the bottles are manually disgorged and a liqueur without any additional sugar is added (pas dosé). Number of bottles: 400–800 per year.

WINE

The sparkling wine is yellow-green and gold in colour. Its tiny delicate bubbles are vibrant and energetic. The aroma is complex and charming with traits of dried fruit and a touch of bread crust. Its character is distinctly mineral with a pronounced citrusy freshness. Flavours of white and citrus fruits are completed by a full-bodied mouthfeel and a balanced minerality that culminate in a convincing and long finish.

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