



# VIRGO

*méthode classique*

## TECHNICAL DATA



VINTAGE:  
NV

ALCOHOL:  
12.5% VOL.

TOTAL ACIDS:  
7.31 G/L

PH:  
2.90

RESIDUAL SUGAR:  
BRUT

GRAPE VARIETIES:  
Pinot Noir

### FOOD PAIRING

Great aperitif, beautiful accompanying sushi and dishes with salmon. It fits beautifully desserts with forest fruits.

### AGING POTENTIAL

Virgo Rose sparkling wine has potential aging up to 10 years.

Temperature:

Serve the sparkling wine well chilled at 6–8°C.

The Brda climate combines the freshness of cold Alpine winds with the warmth of the Mediterranean air, giving the local wines a rich aroma. The most recognizable characteristic of Brda wines is their minerality, derived from the local soil – opoka.

## VINEYARDS

The terraced vineyards are located on steep slopes, allowing for almost exclusively manual cultivation. The vineyards are situated on selected eastern and northeastern exposures, vine training single Guyot. All vineyards are between 10–25 years old and are part of a sustainable cultivation system. Pinot Noir vineyards are located in the villages of Kozana, Vedrijan, Cerovo and Vipolže at elevations ranging from 80 to 200 meters above sea level. The soil is flysch, marlstone, sandstone, with a vine density between 4000 and 5000 vines/ha. The yield is between 1 and 2 kg of grapes per vine. The grapes are exclusively handpicked.

## PRODUCTION

Harvesting is exclusively manual and takes place in mid-August. After fermentation, there is a seven-month aging period in stainless steel tanks. The wine is then poured into 0.75-liter bottles, where secondary fermentation occurs. The wine rests on lees (*sur lie*) for at least 36 months, followed by manual disgorging and the addition of liqueur.

## WINE

The antique pink color is further enriched by warm golden undertones. Gentle and slow bubbles are almost tireless. A subtle aroma that leads to a delicate flower of red fruits and citrus. Satin texture, clear perceptions of raspberries in the decline. Lasting freshness.

[www.debaguer.si](http://www.debaguer.si)

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