



A+ PLUS

Special selection

WHITE - BELO

TECHNICAL SPECIFICATIONS



VINTAGE:
2020

ALCOHOL:
13.5 VOL. %

TOTAL ACIDITY:
5.43 G/L

PH:
3.28

RESIDUAL SUGAR:
DRY

VARIETIES:
chardonnay,
ribolla gialla, pikolit

OUR SOMMELIER RECOMMENDS

Serve cooled at 15 °C.

It particularly enjoys the company of grilled octopus, truffle risotto and blue cheese. The ageing potential of A plus White is at least 10 years.

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 included in integrated farm management systems.

The vineyards in which Ribolla Gialla, an old local grape variety, is grown are located in the villages of Šmartno, Neblo, Kojsko and Višnjevik at 100 to 200 metres above sea level. The soil is composed of sandstone and marl and the planting density is 5,000 vines per hectare. Each vine produces from 1 to 1.5 kilograms of grapes, harvested only by hand in September. The vineyard of Picolit, another typical variety of Brda, is located in Dobrovo at 200 metres above sea level. The soil in this vineyard is sandstone and the planting density is 4,000 vines per hectare. Each vine produces less than 1 kilogram of grapes, harvested only by hand in October.

Chardonnay vineyards can be found in the villages of Hruševlje, Biljana and Vipolže at 60 to 150 metres above sea level. The soil is composed of sandstone, marl and loam and the planting density is between 4,000 and 5,000 vines per hectare. Each vine produces from 1.5 to 2 kilograms of grapes, harvested only by hand in September.

PRODUCTION

The blend is produced only when the vintage is exceptional. Each grape variety is processed separately. The grapes are destemmed, briefly macerated and gently pressed. After 48 hours of cold clarification, only the completely clear grape juice is used and transferred to French barriques for fermentation. Once the primary and malolactic fermentations are completed, the wines mature for 12 to 24 months on the lees with weekly battónage. The wines initially age separately. After having been blended, they are left to age further in stainless steel tanks.

WINE

The wine is old gold in colour with mineral reflections. Its aroma is luxurious and multifaceted. The taste comprises ripe fruit, buttery and mineral notes as well as beautifully integrated spices that have developed during the ageing in wooden barrels. The mouthfeel is full and massive, but at the same time balanced, with a robust structure predictive of a long life expectancy.

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