

Rebula (black label)

NANDO



G O R I Š K A B R D A

Wine Maker

Andrej Kristančič

Vineyard

location	Cavezzo
soil	Ponka
surface area	0.25ha
N° vines/Ha	4000 vines/ha
sun exposure	South
trellis method	Single guyot

Grape

variety	Rebula (Ribolla gialla) 100%
appellation	Primorska PGO
yield/Ha	30 ql/ha
yield/vine	1kg

Farming Method

Organic non-certified

Fertilizer/Pesticide

No fertilizer / copper and sulfur

Vinification

Skin maceration for 40 days; spontaneous fermentation in oak barrels of 500L for 18 months

Aging

24 months in stainless vats; bottled with no filtration or fining

Harvest

Manual at the end of September

Alcohol

13%

Total Acidity

4.74%

SO2

6 mg/l

Bottles Produced

1300

Packaging

0.75L 6 pack

Style

White, indigenous, spontaneous fermentation

