**Jakot 2022**

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| **Grape variety:** | sauvignonasse (tocai friulano) |
| **Geographical area:** | Goriška brda |
| **Appellation:** | Controlled Geographic Origin |
| **Name/exposure of vineyard:** | Plešivo/south-west, Biljana/south-west |
| **Age of vineyard:** | 53 years, 5 years |
| **Harvest:** | hand picked grapes  |
| **Vinification** |  3 days of maceration, spontaneous fermentation, no cultivated yeast added |
| **Maturation:** | stainless steel tank |
| **Bottling:** | august 2023 |
| **Bottles produced:** | 5300/ 0,75l |
| **Residual sugar:** | dry |
| **Alchohol by volume:** | 12,5% vol |
| **Style of wine:** | young white |
| **Serving temperature:** | 12-14°C |
| **Paring with food:** | white meat, sea food, omlettes with herbs, rissoto wth vegetables, pastas with vegetables and herbs (chicory travissano, pesto genovesse..), dumpling with tarragon |

The wine is of golden yellow colour with an emphasised characteristical varietal scent, reminiscent of lemon peel, ripe white fruit and field flowers. Its taste delights us with elegant freshness, minerality and a nice aftertaste.