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Jakot Plešivo 2014

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| Grape variety: | sauvignonasse (tocai friulano) |
| Geographical area: | Goriška brda |
| Appellation: | Controlled Geographic Origin |
| Name/exposure of vineyard: | Brajda/south-west |
| Age of vineyard: | 50 years |
| Harvest: | hand picked grapes packed in 15kg cases |
| Vinification: | fermentation in contact with skins of berries (maceration) for 5 days, natural fermentation with no added yeasts, with no temperature control |
| Maturation: | 36 months in used oak barrels of 500l |
| Filtration: | No |
| Bottling: | december 2017 |
| Bottles produced: | 2300/ 0,75l |
| Residual sugar: | dry |
| Alcohol by volume: | 13% vol |
| Style of wine: | rich white |
| Serving temperature: | 13-15°C |
| Pairing with food: | white meat, sea food, omelettes with herbs, risotto with vegetables, pastas with vegetables and herbs (chicory travissano, pesto genovese..), dumpling with tarragon |

The wine is of a sparkling and intensive golden yellow colour. Its scent is intensive, rich and fine, reminiscent of Mediterranean flowers (mimosa and acacia) and citrus and white fruit. A slight scent of mown grass and a fresh touch of used oak barrels are the ones that round the scent into a harmonious whole, which is then upgraded by the mineral scent, the scent of the Brda soil and a gentle scent of milky caramel that come to light when the wine begins to breathe with full lungs. The wine is dry, soft and mineral, fresh, of intensive flavour and a long and persistent aftertaste, and last but not least, full bodied and with elegant harmony.