



MARGHERITA REBULA

Style: Dry white wine.

Colour: Extract golden-yellow colors with a dense texture.

Aroma: The accentuated flower looks particularly mature. We notice apple and pineapple chips, dried apricot, and dried orange. Perceptions of dried flowers, nuts, cloves, cocoa butter, and carob follow.

Taste: The taste is soft, with well-integrated alcohols. The freshness is lively, but we can also detect the tannin. A wine with an intense taste, full-bodied, and an elegant, long-lasting aftertaste.

Food pairing: Poultry, pork, fatty fish, and even grilled tuna

Serving temperature: 10 – 12°C

Vineyard: Grassy vineyard with marl. Southwest exposition.

Vine form: Single cordon with 4 buds.

Harvest: Hand harvest, second half of September.

Vinification: 14 days of maceration and fermentation at 15°C with selectioneted yeast. Mixed with fine yeast till February.

Maturation: 1 year ceramic egg (Clayver), 10 months barrique.

Bottling: 0,75L bottle with cork.

