

BIANCO KAPLJA 2005

Selection of botrytized grapes

Variety:	Chardonnay Malvasia Nekaj
Soil type:	Ponca - Opoka Sandstone/Marl
Vineyards altitude:	110m a.s.l.
Vineyards exposure:	south, south-west
Yield per hectare:	20 q/Ha
From the vineyards:	Gradiscutta since 1991

Vinification:

The maceration begin in big barrels of oak for 60 to 90 days. Finished the fermentation it gets aged in 20 or 30 hl barrels for 6 years and rest for 4 year in the bottles.

Organoleptic description:

Symphony entitled "Drop" (Kaplja tr. Slovene), composed by three artists: Chardonnay, Nekaj, Malvasia. Each of them donates to the wine its characteristic, contributing to the harmony and balance from the nose to the mouth. The marked olfactory aromaticity of Nekaj gives to the mouth the aromatic continuity of the Malvasia, leaving a wide and long final by the round and sapid Chardonnay.

The presence of sediments is essential to keep the wine alive and to conserve it.

We recommend to serve the wine with service temperature at 15°C (59°F).



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