

CLASSIC

CIAO BELO

Ciao Belo is a revisited version of traditional white blend from Bela Krajina, a classic drinkable blend from our region, with a modern twist. As in many places in Slovenia and central Europe these blends are generally made with a mixture of different white varieties that have been planted by the previous generations. This 2018 vintage is composed of Kerner, Sauvignon and Riesling.

TASTING COMMENTS

Wine is driven by yellow fruits (peach, apricot) and slightly floral aromas supported with tropical aromas and a hint of dry herbs on the nose. Wine is medium bodied, mineral, fresh with a long and pleasant after taste. Typical fresh blend from Bela Krajina with a modern twist. Drink from 2019 to 2021.

WINEMAKING STORY

Grapes were hand-picked in 15 kg crates, fermented separately in stainless-steel tanks a 15-18°C for 10 days and aged on gross lees for 7 months. Final blend was made after racking and before fining and a rough filtration. Bottled in July.

VINTAGE 2018

Vintage 2018 was characterised by extremely cold winter with lots of snow lasting until the end of March. A winter that we haven't seen for a decade in our region. The start of phenology was late, however high April and May temperatures pushed it to be among the earliest vintages on the record. Due to the spring frosts in two previous years 2018 vintage offered a wealth of grapes that had to be rigorously controlled just before veraison (late July) to obtain targeted quality. As anticipated due to the warm spring and summer and not much water restrictions in June and July whites were picked as early as in beginning of September, whereas reds matured perfectly and were harvested during the last days of September after 3 weeks of ideal dry and rather warm weather.

Origin: **Bela krajina, Slovenia**

Climate: **Subpanonian, Continental with Mediterranean influences**

Vineyard: **Doma**

Soil: **clay loam, marl**

Variety: **50% Kerner ,
30% Sauvignon, 20% Riesling**

Vine age: **30 years**

Yield: **60 to 75 hl/ha**

Harvest date: **16-23 September 2018**

Alcohol: **13.0 % vol**

Titratable acidity: **5.7 g/L**

Residual sugar: **1.3 g/L**

