

Jakot Plešivo 2014

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, omlettes with herbs, rissoto wth vegetables, pastas with vegetables and herbs (chicory travissano, pesto genovesse..), 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.