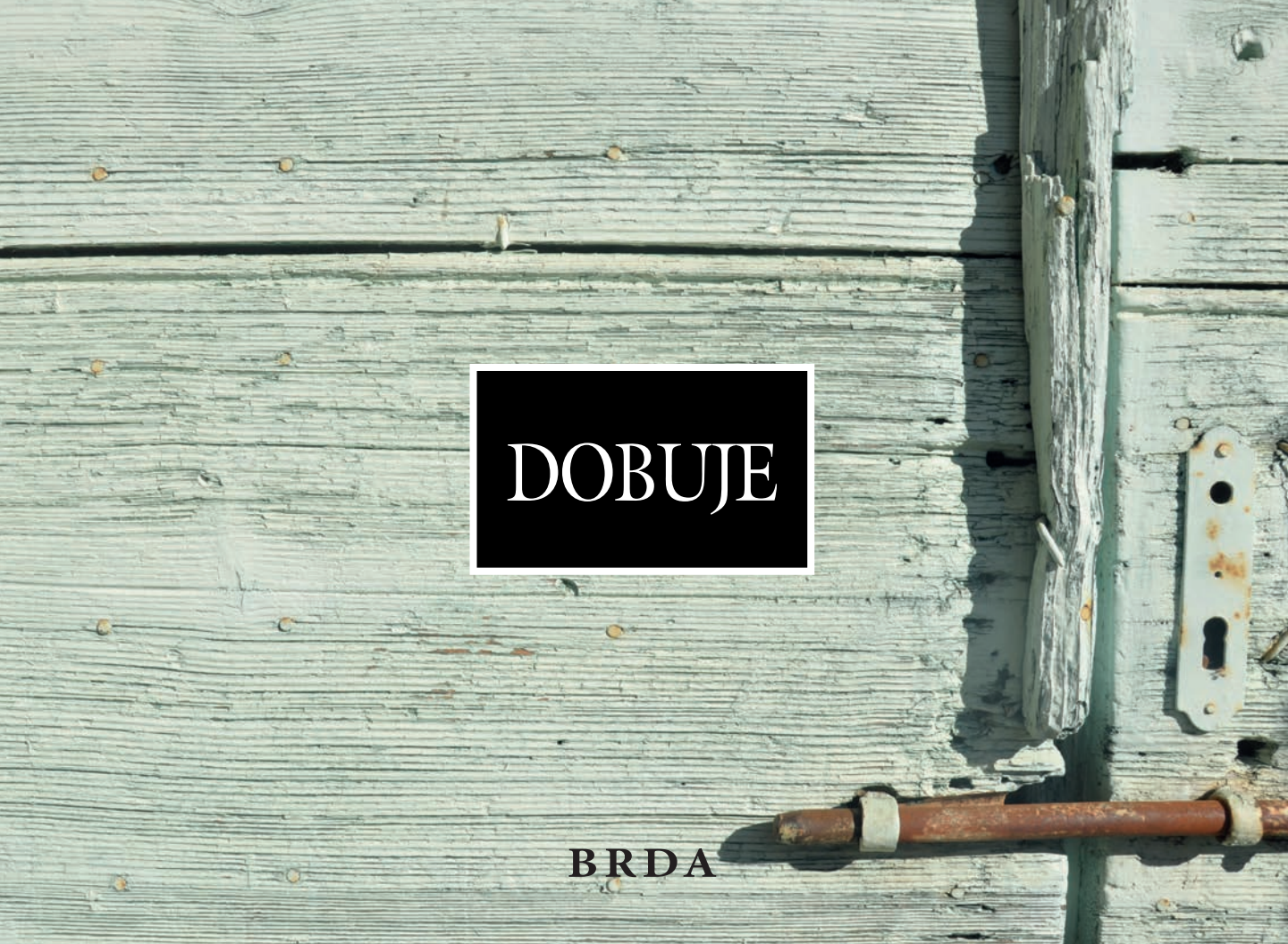




DOBUJE

BRDA



The property DOBUJE is located in the center of the Brda wine region in the village of Snežehče.

*The hills facing the south-east were once covered with oak trees,
more specifically, the species DOB,
that is why the locals have named this place in the past DOBUJE.*





*Six generations have already been producing
grapes and wine in these parts
for over 200 years.*



Robi Bučinel (1970)

Roman Bučinel (1940–2014)

Franc Bučinel (1898–1968)

Anton Bučinel (1867–1917)

Anton Bučinel (1837–1912)

Jožef Bučinel (1808–1889)



*Today, on our 10 hectares of vineyards,
we are still producing wine in a natural, traditional way.*

*In the last 35 years we have devoted a lot of our studies, research and observations
to the purpose of picking the right locations and the right grape varieties. In 2009,
when we expanded our property and began to restore our vineyards,
we then planted carefully selected grape varieties on their ideal location.*

Most vineyards are located on terraces at an altitude of 100-170 m.

*We also devote a lot of care and manual work to those vineyards
in which the growth of the grapevine is, therefore, more subdued; consequently,
the grape yield is more modest but of exceptional quality.*

*Grapes are hand-picked when they have ripened completely and due to this
have the highest amount of concentrated ingredients in it.*



*When we bring the grapes to the basement,
we squeeze them, allow for a few hours of cold maceration,
before we then finally press them and ferment them in inox tanks.
After the fermentation is complete, we move the wine and then leave it to mature on fine lees until April or May.
After the whole process, the wine is allowed to clear up and stabilize for a few more months.*





WHITE WINES





REBULA



In Brda, the Ribolla is mentioned for the first time in our village Snežeh. The Briški zbornik¹ quotes a sales contract Cod. R 80, from which we can see that on May 27, 1336, Ancil from Snežeh sold to Henrik from Rittersberg for eight marks one tenth of his vineyards. Each year those vineyards produced six buckets of Ribolla. An older source mentions that on December 31, 1323, Valter (Ancil's father from Snežeh), sold his vineyards in Snežeh (DOBUJE) as well. Most likely, those vineyards were on the same slopes around the church of Marija Snežna, where our vineyards of Ribolla are now located.

Ribolla grapes are grown in vineyards 5 to 30 years old. The hand-picked grapes are left to macerate for 12 hours, pressed and then fermented in inox containers, where the wine remains on fine yeast until April. The moving and subsequent maturation in inox tanks follows, where the wine then waits for bottling.

¹ *Briški zbornik (Brief collection)*, 1999. Peter Stres, editor(s). Dobrovo: Občina Brda.





MALVAZIJA



Malvasia has been a fixture in our vineyards for 30 years. When we expanded the farm in 2011 and began with the restoration of our vineyards, we re-planted Malvasia. The first harvests have already yielded excellent results.

The hand-picked grapes are brought to the cellar and left to macerate for 6 hours. They are then pressed and allowed to ferment in inox tanks, where the wine remains on fine yeast until April. After being moved and its subsequent maturation in the inox tanks, the wine waits for bottling.





SAUVIGNON BLANC



We've planted Sauvignon Blanc in four different locations. It is of the same clone but has completely different grapes. All the grapes are picked together at the time of harvest.

These hand-picked grapes come from vineyards aged 5 to 25 years. After the 6-hour maceration process, the grapes are pressed and allowed to ferment in inox tanks. The wine then matures for a few more months before getting bottled.





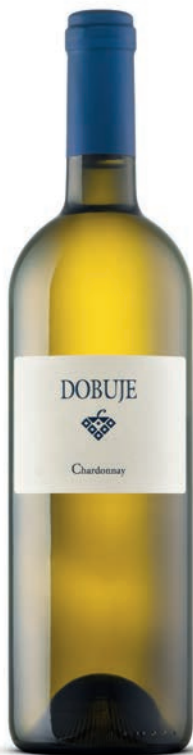
SIVI PINOT



In Brda and Friuli, the grapevines of Pinot Gris are mostly planted in lowland areas. On our farm we have been planting them on marl terraces.

The hand-picked grapes come from vineyards aged 5 to 25 years old. After 2 hours of maceration the grapes are pressed, then fermented in inox tanks, where the wine remains on fine yeast until April, it then matures for a few more months before getting bottled.





CHARDONNAY



We have planted Chardonnay in two locations.

The first location is part of the 8 hectares of vineyards that surround our cellar. The grapevines are 25 years old.

The other location is in the village of Hruševlje, which lies 3 km from Snežeče and is facing the northwest.

The grapevines are 30 years old.

We macerate the hand-picked grapes for 8 hours, then press them and allow them to ferment in inox tanks, where the wine remains until April on fine yeast. The wine then matures for a few more months before getting bottled.





RED WINE





ČRNO



*We have always called our red wine "black",
which is why we named our red wine as we did.*

We hand-pick the Merlot grapes from our 7-year-old vineyard. After a classic maceration with a hand-pushed cap, which lasts about 10 days in open tubs, the maturation then takes 10 months on fine yeast in inox containers. The wine is then transferred into big oak barrels for 6 months so it can mature further.





Maria Nevea

SELECTIONS

Grapes are carefully selected on individual vines of our terraced vineyards.

Wine is produced only in the best vintages.

*At that time, nature gives us ideal conditions for our grapes to grow,
which we then hand-pick once they have fully ripened.*





MARIA NEVEA

SELECTION

The white wine Maria Nevea selection consists of 40% Ribolla, 30% Chardonnay, 30% Pinot Gris.

The maceration takes 24 hours, followed by 10 months of maturing on fine yeast in inox tanks. The wine is then transferred into big oak barrels, where it matures for the next 18 months.





ČRNO

SELECTION

*The red wine Črno selection consists
of Merlot 85% and Cabernet Sauvignon 15%.*

The maceration takes 30 days in open tubs, we then manually push down the cap to help the maceration process. This is followed by a 10-month long maturation in inox tanks and finally, a 24-month maturation in big oak barrels.



DOBUJE





DOBUJE

Snežeče 16
5212 Dobrovo v Brdih

Goriška brda

Slovenija

e mail: info@dobuje.com

www.dobuje.com



www.dobuje.com