

# REBULA 2022

DOBUJE



- **Grape variety:** Rebula (Ribolla Gialla) 100%
- **Geographical area:** BRDA (Snezece, Slovenia)
- **Geographical protection:** ZGP (protected geographical origin)
- **Name of vineyard, area:** Ronk – 0.8 ha, Pod Hiso – 0.5 ha
- **Position:** south-east
- **Altitude:** Ronk 140-170m, Pod Hiso 130m
- **Soil:** opoka (marl)
- **Training method:** simple guyot
- **Vine density:** Ronk (2.3 x 0.7m) 6000 vines/ha, Pod Hiso (2.5 x 1.1m) 3600 vines/ha
- **Planting age:** Ronk – 12 years, Pod Hiso – 35 years
- **Yield per vine/hectar:** 1.2 kg/7000 kg
- **Harvest:** manual; 18th & 19th September 2022

## VINIFICATION

- **De-stemming and crushing**
- **Pre-fermentation maceration:** 12 hours
- **Yeasts:** inoculation of indigenous and selected yeasts
- **Maturation:** stainless-steel containers, 7 months on the lees
- **Malolactic fermentation:** partially made
- **Wine production:** natural, traditional
- **Alcohol content:** 13.00%
- **Total acidity:** 5.46 g/l
- **Residual sugar:** 0.4 g/l
- **Bottle ageing:** 4-6 months
- **First vintage bottled:** 1992
- **Temperature of wine when served:** 12 °C