

Capris Chardonnay

Capris Chardonnay boasts a golden yellow color that represents the character of the variety, dominated by the aroma of stone fruit, melon and a touch of lemon, all of which are connected by light roasted notes. The fruity character intertwines with perceptible notes of selected wood, which are well integrated into the base of the wine.

Wine description:

- Wine-growing area: Slovenian Istria
- Vineyards: Ricorvo, Labor
- Soil type: Eocene flysch with marl and sandstone
- Variety: Chardonnay
- Harvesting: Exclusively hand-harvested at the end of August
- Processing: After gentle pressing of the grapes and self-clarification of the must, fermentation takes place partly in stainless steel containers and partly in oak barrels of various volumes, where it ages on fine lees for another 6-8 months. In this way, we preserve the fruity character and Mediterranean freshness, while at the same time gaining the complexity and fullness of the wine.
- Ripening potential: 3 years
- Color: The wine is golden yellow in color with a gentle greenish tint.
- Aroma: Accentuated, variety-specific character, dominated by the smell of stone fruit, melon and a touch of lemon, all of which are connected by light roasted notes.
- Taste: The taste is medium-bodied, juicy, with an oily texture. The fruity character intertwines with perceptible notes of selected wood, which are well integrated into the base of the



Quantity / Packaging: 0,75 l
Sugar level: Sec (dry)

wine, and the finish brings a hint of vanilla and nuts. The aftertaste is longer with a slightly creamy note accompanied by a gentle spiciness.

- Serving temperature: 10-12 °C