



**VIPAVA  
1894**



## LANTHERI Sivi pinot

Dry, wine of quality  
2017

*Rich and mouthful. Matured wine of distinctive varietal character.*

<b>Variety:</b>	100 % Pinot Gris
<b>Region:</b>	Vipavska dolina. Lower parts of the valley.
<b>Colour:</b>	Golden yellow with copper tints.
<b>Odour:</b>	Rich and complex. Reminding on citrus, ripen white fruits. Clear notes of red orange, nectarine, almond blossoms.
<b>Taste:</b>	Medium bodied, full on mid-palate. With rich sensation and long-lasting aroma. Well balanced.

In wine region of 'Vipavska dolina', harvest starts with Pinot Gris variety. Dry and warm August makes good conditions to reach full maturity and high sugar content. In order to maintain aromatic potential and fruit character of future wine, our viticulturists plant their vines of Pinot Gris to lower layers of the valley, where temperatures are colder during the night and water reserve is higher.

Grape was manually harvested; stems separation was followed and a short skin contact. After gentle pressing, fermentation spontaneously occurred, partially in wooden barrels and partially in stainless steel vessels. Wine was maturing on authentic yeast composite for a year.



**Alcohol:** 13,0 % vol.  
**Total acidity:** 4,1 g/L  
**Residual sugar:** 2 g/L



**Serving temperature:** For full experience chill it to 11 to 13 °C.



**Storage:** At 10 to 12°C and 60 to 70% air humidity.



**Food pairing:**

Fish and sea fruits are classical combination with Pinot Gris. It goes well with sorts of creamy cheeses, roasted poultry, easy summer pastas.



**Maturation potential:**

Few years, but meant to being consumed in two years.

**VIPAVA 1894 d.o.o.**

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**Soil:**

*Lower sites of the valley are most suitable for Pinot Gris, where night temperatures going colder and water reserves are higher. More fertile soil enables stronger growth of vines, where marl is eroded and clay content is higher*



**Winemaking:**

*Manually picked grapes in the end of August. Berries being macerated for a short time, then pressed at low pressures. After sedimentation spontaneous fermentation at 18°C was following partially in stainless steel, partially in wooden barrels. Malolactic fermentation was complete. Wine was maturing on own yeast composite for a year before bottling.*



**Climate:**

*Combination of a warm Mediterranean climate with influence of cold north air. On the lower parts of the valley, nights are colder and higher relative air humidity.*

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