

FERVIN

FERVIN BRUT

FERVIN Brut is an elegant sparkling wine, bright lemon-yellow color, with endless chains of tiny bubbles. The wine has delicate notes of apple, hazelnut, lemon. In the mouth, the wine is beautifully balanced with exceptional freshness and verticality, and with creamy texture on the other side.

WINE TECHNOLOGY: Hand picked grapes. Gentle pressing and strict separation of fractions. Primary fermentation in stainless steel tanks. Secondary fermentation and maturation in the bottle.

WINE AND FOOD: FERVIN Brut sparkling wine is ideal as an aperitif. It also goes very well with all fish dishes, pasta, risottos and white meat.

RECOMENDED TEMPERATURE: 8-10°C

VINTAGE: Non-vintage

VARIETY: 70 % Pinot Blanc, 30 % Pinot Gris

ALCOHOL: 12.00 vol. % alk.

SUGAR LEVEL: Brut (4 g/l)

MATURATION IN BOTTLE: Minimum 18 months
(On average 24 months) + 3 months after disgorgement

AGING POTENTIAL: Up to 3 years

WINE DISTRICT: Wine-growing country Primorska,
subregion Vipava Valley

VINEYARD: Škofovo (Vrtovin)

SOIL: Marl

YIELD: 50 hL/ha

HARVESTING: Hand-picked in 20 kg boxes

PRODUCTION: 1500 bottles

