



SAUVIGNON BLANC

Single Vineyard

Belo vino od pažljivo ručno biranih grozdova sorte Sauvignon Blanc iz sopstvenog vinograda. Preporučena temperatura serviranja 7-10°C. | White wine from carefully hand-selected grapes of Sauvignon Blanc variety from our own vineyard. Recommended serving temperature 7-10 °C.

DEGUSTACIONE BELEŠKE | TASTING NOTES

Nos otkriva lepe cvetne aromе upotpunjene zelenom dinjom, limunovom korom i bogatom mineralnom komponentom naglašenom citrusnim ukusima. Ukus je umerene punoče i svež, sa prijatnim i harmoničnim ukusom u završnici. | The nose reveals nice floral aromas complemented with green melon, lemon zest and a rich mineral component highlighted by citrus flavors. The taste is medium-bodied and fresh with a pleasant and harmonious aftertaste.

UPARIVANJE HRANE | FOOD PAIRING

Vino se savršeno slaže sa srevima (koziji sir, feta, bri ili parmezan), morskim plodovima (račići, školjke ili ostrige), svežom ribom (brancin ili dimnjeni losos), živinskim mesom (piletina ili čuretina), mesom (teletina ili pečena jagnjetina). Bilje i začini: bosiljak, timijan, mirođija, korijander i limunska trava. | This wine is perfectly combined with cheese (goat cheese, feta, brie or parmesan), sea food (shrimp, clams or oysters), fresh fish (branzino or smoked salmon), poultry meat (chicken or turkey), meat (veal or roasted lamb). Herbs and spices: basil, thyme, dill, cilantro and lemongrass.

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BERBA | VINTAGE
2020

POREKLO | APPELATION
Jovačko vinogorje, rejon Tri Morave

VRSTA | TYPE
Suvo belo vino | Dry white wine

SORTNI SASTAV | VARIETAL
100% Sauvignon Blanc

ODLEŽAVANJE | AGEING
Inoks: 6 meseci, Boca: 3 meseca
Inox: 6 months, Bottle: 3 months

ALKOHOL | ALCOHOL
14,0%

UKUPNE KISELINE | TOTAL ACID
5,55 g/l

REDUKUJUĆI ŠEĆER | RESIDUAL SUGAR
1,31 g/l

ZAPREMINA | VOLUME
750 ml

PAKOVANJE | PACKAGING
6 x 750 ml

