



SEVEN NUMBERS

## Pinot Grigio

A complex full-bodied wine, showing aromas of ripe apple, stone fruit and lemon, with hints of vanilla and spice.

**Vintage** 2021

**Vineyard** Busek

**Handpicked** 2 October 2021

**Region** Štajerska Slovenija



**Description** Complex full-bodied wine thanks to the barrel maturation, showing aromas of ripe apple, ripe peach, ripe yellow fruits and lemon, with hints of vanilla, toasted notes and a pleasant and long aftertaste.

**Soil** Varied geological soil composition, consisting mainly of clay and a small amount of sand, with the lower layers covered by a layer of marl.

**Cultivation** Single Guyot. 4.200 vines per hectare. The average yield is limited and selected. Environmentally friendly vineyard management.



## SEVEN NUMBERS

# Pinot Grigio



**Cellar Handling** The harvest is carried out in one go. Just like Furmint. When the grapes come to the cellar, we do cold maceration for 24 hours, because the grape skin is already more concentrated at the time of harvesting and we wait a bit longer to get the most out of the skin. The skin is really delicious and makes a big difference. After the cold maceration, the juice goes into the press. The press cycle is different: we press with slightly lower pressure. If we were to press on the normal cycle, we would get too much of the phenols, so we press at 0.3 bars. After that, the juice goes into the stainless steel tanks, where it stays for 48 hours at 8°C. The racking is done in a different way, all other wines have a clear juice during the maceration. When we rack seven numbers, we also take the juice which is not 100% clear because we get more concentration and flavour later. We can afford to do this because these grapes were 100% healthy. Here we get much more concentration, and the juice is richer and has more nutrition, which the yeast needs for fermentation. The juice stays in stainless steel tanks for the first three days, and then we rack the wine and put it into 500-litre and 1000-litre barrels. This Pinot Grigio can really handle a small size barrel, to give it a bit more of an oaky touch without losing the freshness. The smaller barrels give more oxygen and this adds a bit more vanilla and a caramel kind of oak. It goes perfectly with the ripe grape and the wood. We mature the wine in the barrel, for a maximum of 6 months to keep the character of the varietal.

**Store at** 10–15°C. Can be stored for 10 years.

**Drinking temperature** 10–12°C

**Serving suggestion** Mediterranean food, prawns and clams with sauce, pasta with octopus

**Alcohol** 14,35 % vol.

**Unfermented sugar** 2,1 g/L

**Acid** 5,63 g/L

**Ph** 3,46