



## SEVEN NUMBERS

# Traditional method

48 months of bottle ageing gives us a nicely matured sparkling wine with a creamy mouthfeel

**Vintage** NV

**Vineyard** Stara Gora, Klumpa

**Handpicked** 8 September 2013 for Pinot Noir, 15 September 2013 for Chardonnay, end of September 2013 for Furmint, some parts picked in 2012

**Region** Štajerska Slovenija



**Description** Subtle notes of citrus and ripe apple interwoven with hints of toasty brioche. It shows aromatic maturity following fifty months of bottle ageing. The wine has a creamy mouthfeel, with fine, persistent bubbles and a long-lasting finish. Perfect as an aperitif or paired with smoked salmon, shellfish, white meat and soft cheeses.

**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. Minimum 25-year-old vines give the benefits of minerality, complexity and concentrated extract.

**Cultivation** Single Guyot. 2.800 - 4,000 vines per hectare. Average harvest of less than 2 kg per vine. Environmentally friendly integrated vineyard management. The terraced vineyard with south- west/east slopes is perfect for obtaining the best grapes for a rich flavour of sparkling wine.



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**Cellar Handling** Traditional method. Careful handling of grapes and must. Controlled fermentation in stainless steel tanks at low temperature. Secondary fermentation in bottle at 14–17°C. Maturing on yeast for 48 months.

**Store at** 10–15°C. This sparkling wine can be stored for 10 years.

**Drinking temperature** 10–12°C

**Serving suggestion** Allow the pressure inside the bottle to gently push out the cork. Should be served well-chilled in slender, flute-shaped glasses

**Alcohol** 11,61 % vol.

**Unfermented sugar** 6,8 g/L

**Acid** 9,12 g/L

**Ph** 2,97

