



SEVEN NUMBERS

Furmint traditional method

This mineral and characteristic sparkling wine is made from the local variety furmint and offers a sophisticated blend of fruity aromas of citrus and ripe fruit.

Vintage NV

Vineyard Klumpa

Handpicked 24-sep-19

Region Štajerska Slovenija

Description This mineral and characteristic sparkling wine is made from the local variety furmint and offers a sophisticated blend of fruity aromas of citrus and ripe fruit. The taste is elegant and creamy, with fine, persistent bubbles, ending with a structured and distinctly complex aftertaste, which is the result of 36 months of bottle ageing. 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.

Cultivation Single Guyot. 3.200 vines per hectare. The average yield is limited and selected. Environmentally friendly vineyard management.



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Cellar Handling Traditional method. Careful handling of grapes and must. Controlled fermentation in stainless steel tanks at low temperatures. Secondary fermentation in a bottle at 14 – 17°C. Maturing on yeast for 36 months.

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

Drinking temperature 10–12°C

Serving suggestion Perfect as an aperitif or paired with smoked salmon, shellfish, white meat and soft cheeses.

Alcohol 12,0 vol. % % vol.

Unfermented sugar 1,4 g/L g/L

Acid 7,55 g/L g/L

Ph 3,25