

**Pinot Grigio 2015**  
**Goriška Brda, Slovenia**

**GASPER**  
WINE OF SLOVENIA



Grape Varieties	<b>100% Pinot Grigio/Pinot Gris</b>
Winemaker	<b>Darinko Ribolica</b>
Closure	<b>Screwcap</b>
ABV	<b>13%</b>
Residual Sugar	<b>5g/L</b>
Acidity	<b>5.72g/L</b>
Wine pH	<b>3.34</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Carbon Neutral, Sustainable, Vegetarian, Vegan</b>

### PRODUCER

Gasper is located in Goriška Brda, which makes up the two thirds of Collio stretching into Slovenia from Friuli-Venezia Giulia in north-eastern Italy. Goriška Brda has a climate ideally suited to viticulture, with its proximity to both the Adriatic Sea and the Alps providing dry, warm summers with cooling breezes during the crucial ripening period. The Gasper wine estate is a joint venture between a local cooperative and the Čarman family, who have been in the wine and hospitality business for over 50 years. At the helm of the cellar is Darinko Ribolica, a respected oenologist from Goriška Brda. He uses Slovenia's local varieties, deeply rooted in Germanic, Slavic and Roman cultural influences, to create wines in a modern, fresh style.

### VINEYARDS

The grapes for this wine come from the Goriška Brda wine growing region at altitudes ranging between 80-200 metres above sea level. The vineyards are terraced and face south-west, east and south. Vines are trained using the single Guyot method and are planted at densities of 4,000 - 5,000 vines per hectare. The vines are between 10-25 years old and sit on a mixture of flysch, marlstone and sandstone soils. The climate here is sub-Mediterranean and experiences a mixture of warm sea air and the influence of cold winds from the Alps.

### VINTAGE

Weather conditions were favourable with intense heat during the day and night. This is reflected in the distinctive aromas and characteristics of the 2015 wines. During the summer, there were many sunny days, combined with just the right amount of precipitation. Harvest started in the first half of September and ended on 1st October.

### VINIFICATION

Fruit was pressed in a pneumatic press and then fermented and matured in stainless steel containers. No malolactic fermentation was allowed to take place to preserve the freshness and fruit character of the grapes.

### TASTING NOTES

On appearance, the wine is straw yellow colour with a subtle shade of pink. The nose is reminiscent of pear, grapefruit, pineapple and cinnamon. Well balanced, this medium-bodied Pinot Grigio has a lovely warmth to it. The finish is silky, with lingering citrus aromas.