



# Krasno



<u>Country</u>	Slovenia
<u>Region</u>	Goriška Brda
<u>Producer</u>	Darinko Ribolica
<u>Year Founded</u>	1957
<u>Farming</u>	Sustainable
<u>Harvest Method</u>	Manual
<u>Total Estate Size</u>	1200 ha

Over the centuries, heroic winegrowers have tenaciously terraced the steep marly slopes below the little village of Krasno to plant their vines. Goriška Brda is the enchanting westernmost region of Slovenia, nestled halfway between the Alps and the Adriatic Sea. Its rolling hills, stretching from the emerald Soča River to Friuli in Italy, are dotted with houses and farms. This unique land produces distinctly mineral wines, with a character only found in Slovenia's Brda region. Up to the end of World War II, when the Brda hills were split in two by the border between Yugoslavia and Italy, this area had known a special type of feudalism called the colonate system. Peasants cultivated small patches of land, and wine was only produced by 17 local castles owned by foreign nobility. The Goriška Brda Wine Cellar was established in 1957 as a cooperative, which is still fully owned by local wine growers. Preserving viticulture in Brda in all its authenticity – among the vineyards grow fruit, olive and other trees. Thus, the cultural landscape remains varied and very hospitable. Traditional know-how is passed from the older generation to their daughters and sons, viticulture practices are done manually with great attention to natural cycles.

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil</u>	<u>Production</u>
Krasno Rebula	100% Ribolla Gialla	15-40 years	Marl	1,700 cases
Krasno Cuvée Red	40% Cabernet Franc, 30% Cabernet Sauvignon, 30% Merlot	10-30 years	Marl	3,400 cases
Krasno Sauvignonasse	100% Sauvignonasse	10-30 years	Marl	1,700 cases

**Krasno Rebula** - 100% Ribolla Gialla from 15-40 year old vines planted to marl soils in terraced vineyards below the village of Krasno at elevation of 120-250 meters. Fermented in 6,000 liter oak barrels and aged for at least 12 months in the same. Acids 5.36 g/l, pH 3.35, RS 2.9 g/l.

**Krasno Cuvée Red** - 40% Cabernet Franc, 30% Cabernet Sauvignon, 30% Merlot planted to terraced vineyards at 80-200 meters elevation. 100% hand-harvested. Fermentation in stainless steel, and aged for 12 months in 60 hl wooden casks.

**Krasno Sauvignonasse** - 100% Sauvignonasse, an indigenous variety to Brda, planted to terraced vineyards. 100% hand-harvested. Fermented in stainless steel and aged *sur lie* in stainless for six months. Acids 5.14 g/l, pH 3.3, RS 3.5 g/l.