



Krasno



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

Over the centuries, heroic winegrowers have tenaciolusly 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 Sparkling Rebula	100% Ribolla Gialla (Rebula)	10-25 years	Marl, sandstone	5,000 cases
Krasno Rebula	100% Ribolla Gialla	15-40 years	Marl	1,700 cases
Krasno Orange	40% Ribolla Gialla, 30% Malvasia, 30% Sauvignonasse	10-40 years	Marl, sandstone	2,000 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 Sparkling Rebula - 100% Ribolla Gialla (Rebula) from 10-25 year old vines planted to marl, and sandstone soils in southwest and east facing vineyards at an elevation of 80-200 meters. Initial and secondary fermentation in 100% stainless steel. Aged for three months *sur lie* in Charmat tanks.

Krasno Rebula - 100% Ribolla Gialla (Rebula) 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. 10-20% is aged in old barriques. Acids 5.14 g/l, pH 3.3, RS 3.5 g/l.

Krasno Orange - 40% Ribolla Gialla (Rebula), 30% Malvasia, 30% Sauvignonasse sourced only from the winery's organic growers. The Rebula sees 10 months skins contact in large oak foudres. The Malvasia and Sauvignonasse see one month skin contact and 8 months on lees in stainless steel. Before blending the Rebula is aged in large oak for 14 months, and the Malvasia and Sauvignonasse in stainless steel for 15 months.