

General Info**Country:** Slovenia**Region:** Goriška Brda**Appellation(s):****Producer:** Darinko Ribolica**Year Founded:** 1957**Annual Production Total:****Farming:** Organic Non-Certified**Harvest Method:** Manual**Total Estate Size:** 1200 ha

Over the centuries, heroic winegrowers have tenaciously terraced the steep marly slopes below the little villages of Goriška Brda to plant their vines. This 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.

The Wines**Colliano Sparkling Rebula**

100% Ribolla Gialla 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.

**Colliano Ribolla Gialla**

100% Ribolla Gialla from 15-40-year-old vines planted to marl soils in terraced vineyards below the village of Krasno at an elevation of 120-250 meters. Fermented in 6,000-liter oak barrels and aged for at least 12 months in the same.



Colliano 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.



Colliano Cuvée Red

40% Cabernet Franc, 30% Cabernet Sauvignon, 30% Merlot planted to marl-heavy terraced vineyards at 80-200 meters elevation. Vines are between 10-30 yrs old. 100% hand-harvested. Fermentation in stainless steel, and aged for 12 months in 60 hl wooden casks



Colliano 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.