

**General Info**

**Country:** Slovenia

**Region:** Goriška Brda

**Producer:** Darinko Ribolica

**Year Founded:** 1957

**Farming:** Organic Non-Certified

**Harvest Method:** Manual

**Total Estate Size:** 1200 ha



From the Western Slopes of Goriška Brda, where viticulture is the way of life. Almost every family living here cultivates a small vineyard, also growing cherry, fig, and olive trees. The grapes are grown on gentle sloping, mineral laden soils, with the warm influence of the Adriatic and the cool alpine breezes of the Alps. Made at the Klet-Brda wine cooperative founded in the 1920s, these wines offer an expression of varietal correctness and mineral freshness, at a great value.

**The Wines**

**Villa Brici Pinot Grigio**

100% Pinot Grigio planted to terraced vineyards at 120-220 meters elevation. The soils are a combination of marl and sandstone. Grapes are exclusively harvested by hand. Fermentation and maturation all in stainless steel.

**Villa Brici Sauvignon Blanc**

100% Sauvignon blanc planted to terraced vineyards at 80-200 meters elevation. The soils are a combination of loam and sandstone. Grapes are exclusively harvested by hand. Fermentation in inox, and aged on lees in stainless steel for six months.

**Villa Brici Cabernet Sauvignon**

100% Cabernet Sauvignon planted to south-southwest oriented, terraced vineyards at 100-300 meters elevation. The vines are 10-30 years old and the soils are a combination of clay and sandstone. Fermentation and aging for 12 months in 30% large, oak barrels, and 70% stainless steel.