



Robinia white

40% Ribolla ■ 40% Welschriesling
■ 20% Istrian Malvasia ■ dry

In the manner of traditional blended wines, this white house blend looks both to the Vipava Valley and to the Karst. Consists of two parts Ribolla, two parts Welschriesling (very much at home in the Vipava Valley) and one part Istrian Malvasia.

APPEARANCE *intense golden yellow*

NOSE *peach/juicy apple/pear/acacia/vanilla/lavender/cedar/smoke*

PALATE *ripe peaches/honey pears/almonds/black tea*

FINISH *freshness/toasted almonds/soft tannins*

IMPRESSION *broad/compact*

MOOD *gastro*

MACERATION

7 days Welschriesling and Malvasia in open vats/manual pigeage and bâtonnage/decanting/12 months tino (conical wooden barrel) with addition of 1/3 of Ribolla grapes

MATURATION

36 months – oak barrels

