

SINCE 1812



MEDOT

# MEDOT BRUT CUVÉE

**Alcohol:** 12.5% vol

**Acid:** 6.0 g/l

**Sugar:** 9 g/l

**Composition:** 60% Ribolla Gialla, 20% Pinot Noir, 20% Chardonnay

**Type of wine:** Sparkling wine, brut

**Vintage:** Not determined

**Output:** 4000 bottles



**Vineyard and soil:** South-eastern slope of the hill below the Medot House in Dobrovo, terraced vineyard, 20% of the output produced from the old vineyard (over 35 years), using Double Guyot training and Single Guyot in younger vineyards. Vines density 4000 vines/ha, soil is marl.

**Grape harvest:** Manual, separated by varieties: first Pinot Noir, after a few days Chardonnay, Ribolla two weeks later. Due to the high temperatures, we use dry ice in the press for cooling grapes and preservation of aromas.

**Winemaking process:** Immediate pressing of grapes, cooling of grape must at 8°C in a stainless-steel vessel; after two days, racking and adding of selected yeasts. Fermentation, separated by varieties, at a controlled temperature of up to 16°C. Shorter ageing on fine lees, combining wines in a basis for fermentation basis during the summer. Fine filtering, adding of tirage liqueur and start of secondary fermentation in a bottle during the summer.

**Wine ageing/care:** Long refermentation. Disgorging is carried out after at least five years of ageing in a bottle. Liqueur d'expédition is added and the prepared bottles age for at least half a year in the home cellar.

**Bottling:** In bottles of 0.75l, in a cardboard box of 6 bottles, smaller quantity of magnum bottles in a wooden box of 1 or 3 bottles.

**Characteristics:** Made of Ribolla as the dominant variety, then Pinot Noir and Chardonnay. Long refermentation. Disgorged after at least five years of ageing on fine lees.

**Colour:** Light gold with green shades

**Appearance:** Small, subtle bubbles are vivacious and energetic. Yellow-green and golden – the mixture of freshness and maturity is apparent at first sight.

**Aroma:** Multidimensional. It reveals a fruity character and the beauty of long ageing on fine lees. We can perceive toasted bread, croissants and cream, but also apple, lemon and honey tones.

**Flavour:** Elegant sparkling wine with an intense flavour of the local minerals and fine texture. Citrus peel and strawberry flavours are supported by the toasted bread. Rich ending and long aftertaste.

**Recommended dishes:** Medot Brut Cuvée has an elegant character and combines well with vegetable dishes, seafood, lobster, prosciutto, pasta or risottos in a creamy sauce, beef carpaccio, hard cheese and fruit pies.

[www.medot-wines.com](http://www.medot-wines.com)

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