


Belo-White Vipava classic 2024

Grape type:	Green sauvignon 80%, Chardonnay 20%			
Region:	Vipava valley – Slovenia			
Vineyards:	Dornberk - Zalošče			
Vineyards age:	Since 2011			
Vineyards altitude:	50 meters above sea level, 3% incline			
Vineyards exposure:	South			
Viticulture:	Regenerative viticulture			
Soil type:	Silty loam soils			
Harvest:	Harvested in mid - September			
Maturation:	Six months on the yeasts in stainless steel tanks			
Bottling:	2400 bottles 0,75 l in February 2025			
Alcohol:	12,5% vol	Residual sugar:	Dry	Energy value:
Total acidity:	4,33 g / l	Bottle:	0,75 l	
Serving temperature:	10-12 °C			



Aging potential: Stored correctly, this wine can be aged three years and even more

Wine description: Belo/White or Master's wine is a wine from the latest vintage that delights with its freshness, golden-yellow color, and rich fruity-floral aroma of white peach, citrus, and delicate floral notes. On the palate, it is pleasantly fresh, with a medium body, well-balanced between softness and liveliness. Chardonnay adds fullness, while Sauvignonasse brings playful acidity. It finishes with a long, elegant aftertaste. An excellent choice for lovers of fresh yet complex wines.

Food matching ideas: We recommend carpaccio of white fish or tuna with a lime marinade, seafood salads, and a cheese platter with young, delicate cheeses. It pairs excellently with grilled or baked white fish, such as sea bass or gilt-head bream, chicken in a cream sauce or roasted with herbs, and vegetable or seafood risottos. Among vegetarian dishes, standouts include pasta with fresh vegetables and olive oil, creamy zucchini soup, and sautéed mushrooms with herbs.

