

## KLARNICA Native fest 2022

<b>Grape type:</b>	Klarnica 100% - Indigenous grape variety - home-grown clone		
<b>Region:</b>	Vipava valley – Slovenia		
<b>Vineyards:</b>	Biljenski griči		
<b>Vineyards age:</b>	Since 2020		
<b>Vineyards altitude:</b>	65 meters above sea level, 13% incline		
<b>Vineyards exposure:</b>	East		
<b>Viticulture:</b>	Regenerative viticulture		
<b>Soil type:</b>	Loamy marl soil		
<b>Harvest:</b>	hand-harvested in mid-September		
<b>Procedure:</b>	Sparkling wine, made using the Charmat method		
<b>Bottling:</b>	2800 bottles 0,75 l in February 2023		
<b>Alcohol:</b>	9,5% vol	<b>Residual sugar:</b>	Brut
<b>Total acidity:</b>	5,92 g / l	<b>Bottle:</b>	0,75 l
<b>Serving temperature:</b>	6-8 °C		



**Aging potential:** With proper storage, this wine can age for at least three years.

**Wine description:** Klarnica sparkling wine has light yellow color of the wine catches the eye with its clarity and freshness. On the nose, elegant and refreshing notes develop, intertwining with fruity aromas, giving a sense of harmony. The taste is rich and complex, with hints of ripe fruit that complement each other perfectly, creating a long and full flavor. The wine is exceptionally bubbly, which adds to its lightness and liveliness, while still maintaining the richness detected in the taste. One of the unique characteristics of this wine is its ability to offer a luxurious and intense flavor, along with a long-lasting aftertaste, despite its lower alcohol content, making it even more pleasant and accessible for various occasions.

**Food matching ideas:** Perfect for aperitifs, canapés, and finger foods, oysters.

