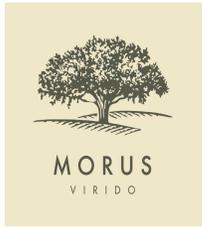


Morus 'Virido'

(Goriška Brda ZGP)

Sauvignonasse (Tokai Friulano)



The Morus 'Virido' comes from a gorgeous small vineyard in Goriska Brda where only a few grapes are grown next to each other, and includes a plot of Sauvignonasse. After harvest, the grapes remained with their skins for seven days in very old 500L French Tonneau before pressing and another 20 months in those same barrels. Only natural yeasts are relied upon for the fermentations, and only small bits of sulfur were added after malolactic finished, and just before bottling. The resulting wine has a lovely golden tone to its color, and smells of fresh apples, pears, almonds, and herbs. In the mouth, the texture is deep with fruit and hints of flowers, with balanced alcohol, ample acidity, and a long.

Bon Vivant

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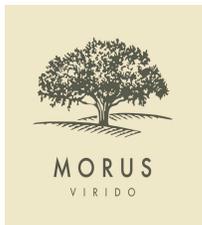
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