

Štekar Sivi Pinot

(Goriška Brda ZGP)

Pinot Gris



The Sivi Pinot is the families remarkable Pinot Gris, coming from a varying age of vines, within their Pročno and Španc vineyards. After hand-harvesting, the fruit spends its first 48 hours on the skins before removal in order to give extra texture and depth, however not enough to give a dark orange hue, as the finished wine is straw yellow with only slight shades of pink. The wine is fermented and aged for one year in large 2500L barrels before it enters bottles before release. Intense on the palate with dried and ripe fruits, spicy tones, and a undertone of fresh minerality, this wine has gorgeous depth, slight grip, and well-rounded acidity. A chef's dream for pairing, as the Sivi Pinot accompanies so many foods well.

Bon Vivant

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