



# Orange Wine Festival @Verona Masterclass

Verona (Italy)

19. October 2021

Hall 5 / Tasting Room 3

11.00 – 13.00



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## Orange Wine Festival @Verona Masterclass

The Orange Wine Festival is an extensive presentation of sustainably produced white macerated (orange) wines. Over the past decade the festival in Izola (Slovenia) and Vienna (Austria) has followed and generated the development and growing interest in orange wines. Along with Georgia, the ancestral home of wines, the North Adriatic is one of the most important areas of wine production. The Orange Wine Festival @Verona Masterclass will outline trends in production in this niche of winemaking, that are both an important indicator for sustainable production as well as for attracting new wine lovers who are committed to sustainable wines

### Wine List

#### Golden Flight

**Burja** (Slovenia) – Burja Bela 2019  
**Guerila** (Slovenia) – Retro Selection 2019  
**Marof** (Slovenia) – Chardonnay Kramarovci 2018  
**Movia** (Slovenia) – Rebula Veliko Java 2019  
**Marjan Simčič** (Slovenia) – Rebula Opoka Medana Jama  
Cru 2018

#### Orange Flight

**Georg Nigl** (Austria) – Orange Alte Reben 2016  
**Chatzivaritis** (Greece) – miNimus 2019  
**Štemberger** (Slovenia) – Robinia Cuvée 2016  
**Zaro** (Slovenia) – Malvazija Pivol 2019  
**Ipša** (Croatia) – Malvazija 2017

#### Amber Flight

**Emeran Reya** (Slovenia) – Pynot Rosso 2018  
**Chateau Bruale** (Georgia) – Rkatsiteli 2017  
**Rojac** (Slovenia) – Malvazija 2016  
**Svetlik** (Slovenia) – Rebula selekcija 2015  
**Dario Prinčič** (Italy) – Bianco Trebež 2017

## The ABC of Orange Wine

# Where does orange wine get the soul from

The term “orange wine” is relatively new. It was formed by the practical British sommeliers to give an exact description of wine made of white grapes and left in contact with grape skins over a longer period of time (maceration). The same procedure is commonly used for red wine production. Likewise, it has been a tradition in white wine production, since white macerated wines were also produced long ago.

Through maceration, additional color pigments and tannins are eluted from grape skins, which impart the wine with a deep color of old gold or amber. In some places, but mostly in Georgia, macerated white wine is known as “amber wine”.

The sensory perception range with orange wines is wide. The taste is typically tannic, with the primary aroma of grapes, but also fresh fruits, with exposed herbal notes.

### Very natural process of vinification

The main feature of orange wine is maceration or prolonged skin contact. Winemakers decide on different maceration times - depending on the type of grape as well as the wine production philosophy. Thus, maceration time can be either short (a few days) or very long (up to half a year). The latter is concerning especially the fermentation in qvevris, the originally Georgian clay amphoras.

Orange wines are the result of natural procedures. Main characteristics are spontaneous fermentation and long aging periods on lees in wooden barrels – no adding wine yeasts, no

cooling in the fermentation phase. They are usually not filtered before bottling, which is done only after the wine has cleared up - also considering moon phases.

Healthy grapes and natural production procedures provide orange wines with a supreme self-protection ability. For this reason, only a small amount of sulfur is needed to keep them stable. Orange wine producers are committed to sustainable production. Many produce their wine according to the principles of organic agriculture; some apply biodynamic methods. Compared to conventional wine production, crops are smaller and the aging time in cellars is longer.

Orange wine producers are keepers of a healthy and orderly cultivated landscape. Among other, the revival of old winemaking procedures helps preserve forgotten grape varieties, making orange wine producers keepers of an important tradition.

### Orange wines – where they come from

One of the global epicenters of orange wine production is spreading across the wine growing regions of Slovenia, Italy and Croatia, located around the northern Adriatic Sea. Combining old knowledge with new insights, more and more winemakers are returning to traditional winemaking procedures. One of the most exposed regions of orange wine production is stretching like an arch from Friuli over Collio, Brda, the valley of Vipava and the Karst to Istria. This area is home to some globally renowned orange wine producers.

In Georgia, the original homeland of wine, its production



represents a tradition, upon which the Georgians have built their reputation. The wine production in qvevris - clay amphoras buried in soil, where the wine is kept in contact with grape skins for a long time after fermentation - has spread far beyond the borders of Georgia, mostly to the countries of Central and Western Europe.

Orange wine is produced in almost all traditional wine growing regions of Europe - besides the ones stated, there are France, Spain, Greece, Hungary, Germany, Slovakia, Czechia, Serbia etc. Some producers are located in new winegrowing regions, like New Zealand and the USA.

### Wines with a personal signature

Orange wines are produced mainly on boutique wine-growing estates. Producers are mostly farmers cultivating small or medium-sized family estates.

Orange wines are wines with a personal touch. Processing of grapes and wine requires plenty of love, manual work and diligence watching over quality and proper aging. Personal engagement leaves a unique imprint on the product. The most exposed orange wine producers like to emphasize that their work does not allow for compromises.

Orange wines display character, featuring the author's personal touch. Hence, each tasting in the company of the winemaker will turn into a special experience.

**Sašo Dravinec**  
Orange Wine Festival



 [OrangeWineFestival](#)  
 [Orange Wine Festival](#)  
[www.oragewinefestival.si](http://www.oragewinefestival.si)  
[info@oragewinefestival.si](mailto:info@oragewinefestival.si)



## About Orange Wine Festival

Established in 2012, the Orange Wine Festival has become an international reference event. It takes place in Izola (Slovenia), a small coastal town in Slovenian Istria surrounded by vineyards that have been producing sweet grapes since antiquity. An autumn edition of the Orange Wine Festival was established in Vienna (Austria) in the same year.

The Orange Wine Festival brings together makers of naturally produced white macerated wines from more than 15 countries, including all the most important producers of wines of this type (Slovenia, Italy, Georgia, Austria, Croatia, etc.). The wines presented at the event must be made according to the principles set out in the Declaration of Conformity. Maceration, i.e. the process during which the must remains in contact with the grape skins, must last a minimum of 36 hours, the grapes must be self-grown and hand-picked, the oenological interventions of the winemaker should be kept to a minimum and the total sulphites content may not exceed 75 mg/l. Winemakers are joined at the festival by the makers of gastronomic specialities who share a similarly sensitive attitude towards nature.

The Orange Wine Festival is a pioneering event that has become one of the most important in its field. It attracts numerous visitors from all over the world every year. Many of the visitors who come to Izola in the spring prolong their stay in order to visit the winemakers producing orange wines in the nearby wine regions. The autumn edition of the festival in Vienna is likewise extremely international, thanks to the city's excellent global connections.

The organisers of the Orange Wine Festival have recently decided to expand their presentation of orange wines to other countries and were very happy to accept an invitation to the Wine To Asia fair in Shenzhen in November 2020. In April 2022 they will be holding a one-day festival and masterclass at the Vinitaly in Verona (Italy), while on 29 April 2022 the traditional Orange Wine Festival returns to Izola (Slovenia).

Welcome!



## Lecturers



### **Primož Lavrenčič**

Primož Lavrenčič is the owner of the Burja family vineyard estate in Orehovica (Vipava Valley, Slovenia). After completing a degree in agronomy he taught at the University of Nova Gorica's Faculty of Viticulture and Oenology before deciding to go his own way as a winemaker, following his firm principles: he believes in the integrity, diversity and richness of nature, respects local varieties and is committed to the expression of terroir in wines. His wines are certified organic and appear on the wine lists of the most prestigious restaurants and wine shops. Wine experts from around the globe come to visit his cellars and vineyards.



### **Toni Gomišček**

Toni Gomišček, born in Solkan in 1954, studied sociology at the University of Ljubljana, but spent most of his professional life as a journalist. In nineties, he joined the Slow Food Movement and started to organize and lead workshops on topics concerning gastronomy. In his articles and lessons, he advocates biodiversity and sustainability, including a healthier way of life. He is promoting good food and wine, especially if local and organic.

## Wine List

### **Golden Flight**

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**Marof** (Slovenia) – Chardonnay Kramarovci 2018

**Movia** (Slovenia) – Rebula Veliko Java 2019

**Marjan Simčič** (Slovenia) – Rebula Opoka Medana Jama  
Cru 2018

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**Georg Nigl** (Austria) – Orange Alte Reben 2016

**Chatzivaritis** (Greece) – miNimus 2019

**Štemberger** (Slovenia) – Robinia Cuvée 2016

**Zaro** (Slovenia) – Malvazija Pivol 2019

**Ipša** (Croatia) – Malvazija 2017

### **Amber Flight**

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**Svetlik** (Slovenia) – Rebula selekcija 2015

**Dario Prinčič** (Italy) – Bianco Trebež 2017





Golden Flight

# BURJA

## Burja (Slovenia)

### Burja Bela 2019

Primož Lavrenčič decided that the easiest way to put his own concept of winemaking into practice would be in his own winery, so he left the family estate and started out on his own. He is committed to sustainable, close-to-nature winemaking and to the affirmation of traditional grape varieties from the Vipava Valley, which combine to give historic white and red blends.

**Location:** Orehovica

**Wine district:** Vipava Valley

**Wine region:** Primorska

**Owner:** Primož Lavrenčič

**Size:** 7 ha

**Vineyard height above sea level:** 160–300 m

**Soil:** flysch

**Vineyard exposure:** NE, SE

**Certificate:** organic, Demeter

**Contact:** [www.burjaestate.com](http://www.burjaestate.com)

[info@burjaestate.com](mailto:info@burjaestate.com)

+386 41 363 272 (Primož Lavrenčič)

## Burja Bela

**Vintage:** 2019

**Alc. by vol.:** 13,5 %

**Varieties:** 30 % Rebula (Ribolla Gialla), 30 % Welschriesling,

30 % Istrska Malvazija, 10 % other

**Vine training system:** single Guyot

**Maceration:** 7 days

**Maturation:** 12 months;

2/3 in large oak barrels, 1/3 in concrete eggs

**Filtration:** no

**Date bottled:** August 2020

**Number of bottles:** 11.300

**Total SO<sub>2</sub>:** 22 mg/l



Golden Flight

**GUE  
RILA**

## Guerila (Slovenia)

Retro Selection 2019

In 2005 Zmagoslav Petrič decided to continue the family tradition and created the Guerila label. He made a deliberate choice to work in the closest possible harmony with nature, as is demonstrated by his achievement of organic and biodynamic certification.

**Location:** Planina pri Ajdovščini

**Wine district:** Vipava Valley

**Wine region:** Primorska

**Owner:** Zmagoslav Petrič

**Size:** 20 ha

**Vineyard height above sea level:** 250–450 m

**Soil:** mixed (sand, sandstone, marl, limestone, eocene clay)

**Vineyard exposure:** S, SW

**Certificates:** organic, Demeter

**Contact:** [www.guerila.si](http://www.guerila.si)

[guerila@guerila.si](mailto:guerila@guerila.si)

+386 41 616 091 (Zmagoslav Petrič, owner)

+ 386 51 660 265 (Martin Gruzovin, sales manager)

## Retro Selection

**Vintage:** 2019

**Alc. by vol.:** 13.3 %

**Varieties:** Rebula (Ribolla Gialla), Zelen, Pinela, Istrska Malvazija

**Vine training system:** single Guyot

**Maceration:** 14 days

**Maturation:** 12 months in large oak barrel

**Filtration:** no

**Date bottled:** 10. September 2020

**Number of bottles:** 4.900

**Total SO<sub>2</sub>:** 25 mg/l





Golden Flight

# MAROF

MAROF WINERY

## Marof (Slovenia)

### Chardonnay Kramarovci 2018

Marof is a family estate in eastern Slovenia, close to the borders with Austria and Hungary. The microclimate and unspoilt landscape of hilly Goričko provide excellent conditions for sustainable winemaking, and Marof is paving the way for international recognition of this lesser-known wine region.

**Location:** Mačkovci

**Wine district:** Prekmurje

**Wine region:** Podravje

**Owner:** Panvita Marof

**Enologist:** Uroš Valcl

**Size:** 40 ha

**Vineyard height above sea level:** 300–350 m

**Soil:** basalt tuff, phyllite slate, calcareous sandy marl, residual marine sediments

**Vineyard exposure:** S, SW, SE

**Certificates:** organic

**Contact:** [www.marof.eu](http://www.marof.eu)

[uroš.valcl@marof.eu](mailto:uroš.valcl@marof.eu)

+386 30 644 421 (Head of Sales)

## Chardonnay Kramarovci

**Vintage:** 2018

**Alc. by vol.:** 13.5%

**Varieties:** 100 % Chardonnay

**Vine training system:** single Guyot

**Maceration:** 15 days

**Maturation:** 18 months in large oak barrels

**Filtration:** no

**Date bottled:** March 2021

**Number of bottles:** 3.300

**Total SO<sub>2</sub>:** 35 mg/l



Golden Flight

# MOVIA

## Movia (Slovenia)

### Veliko Rebula Java 2019

Movia is a cult label and the name of Aleš Kristančič's winery. The estate has a long winemaking tradition. Movia wines are exported to every continent and Aleš Kristančič was the first Slovene winemaker to achieve international recognition. His passion and intensity are always met with an enthusiastic response. In the past few years Aleš has been passing on his experience to his son Lan.

**Location:** Ceglo

**Wine district:** Goriška Brda

**Wine region:** Primorska

**Owner:** Aleš Kristančič

**Size:** 24 ha

**Vineyard height above sea level:** 100–155 m

**Soil:** marl

**Vineyard exposure:** varied

**Certificate:** organic

**Contact:** [www.movia.si](http://www.movia.si)

[movia@siol.net](mailto:movia@siol.net)

+386 5 395 95 10 (Vesna Kristančič)

## Veliko Rebula Java

**Vintage:** 2019

**Alc. by vol.:** 12,5 %

**Variety:** 100 % Rebula (Ribolla Gialla)

**Vine training system:** single Guyot

**Maceration:** 5 days

**Maturation:** 12 months in oak barriques

**Filtration:** no

**Date bottled:** 22. April 2021

**Number of bottles:** 1.000

**Total SO<sub>2</sub>:** 68 mg/l





Golden Flight

SIMČIČ®



SINCE 1860

## Marjan Simčič (Slovenia)

### Rebula Opoka Medana Jama Cru 2018

Marjan Simčič is one of the best-known names in Slovene winemaking. His vineyards straddle the border between Slovenia and Italy and cover a total of 22 hectares. His wines are sold to customers in around 40 different countries and have won some of the highest awards in Italy, the United Kingdom, the United States, and so on.

**Location:** Ceglo

**Wine district:** Goriška Brda

**Wine region:** Primorska

**Owner:** Marjan Simčič

**Size:** 22 ha

**Vineyard height above sea level:** 120–280 m

**Soil:** marl, schist

**Vineyard exposure:** SW, SE, W, E

**Contact:** [www.simcic.si](http://www.simcic.si)

[info@simcic.si](mailto:info@simcic.si)

+386 5 39 59 200 (Valerija Simčič)

## Rebula Opoka Medana Jama Cru

**Vintage:** 2018

**Alc. by vol.:** 13,3 %

**Variety:** 100 % Rebula (Ribolla Gialla)

**Vine training system:** single Guyot

**Maceration:** 16 days

**Maturation:** 10 months in 1000-litre concrete egg-shaped tanks, 12 months in 500-litre oak barrels

**Filtration:** no

**Date bottled:** 19. August 2020

**Number of bottles:** 5.000

**Total SO<sub>2</sub>:** 41 mg/l





Orange Flight

# GEORG NIGL

NATURALWINE

## Georg Nigl (Austria)

Orange Alte Reben 2018

Georg Nigl insists that he feels a commitment to maximum sustainability in winemaking, as great wines can only be born in co-existence with nature. His estate lies on the sunny slopes south of Vienna. His wines reflect his character, his confidence and his liberation from the dogma of the winemaking world, and are a true expression of terroir.

**Location:** Perchtoldsdorf

**Wine district:** Thermenregion

**Wine region:** Lower Austria

**Owner:** Georg Nigl

**Size:** 8,5 ha

**Vineyard height above sea level:** 280–320 m

**Soil:** lime, clay, slate

**Vineyard exposure:** SE, SW

**Certificate:** organic

**Contact:** [www.nigl.com](http://www.nigl.com)

[georg@nigl.com](mailto:georg@nigl.com)

+43 650262 80 76 (Georg Nigl)

## Orange Alte Reben

**Vintage:** 2018

**Alc. by vol.:** 12,5 %

**Variety:** 14 different autochtone varieties

**Vine training system:** single Guyot

**Maceration:** 45 days

**Maturation:** 22 months in oak barrels

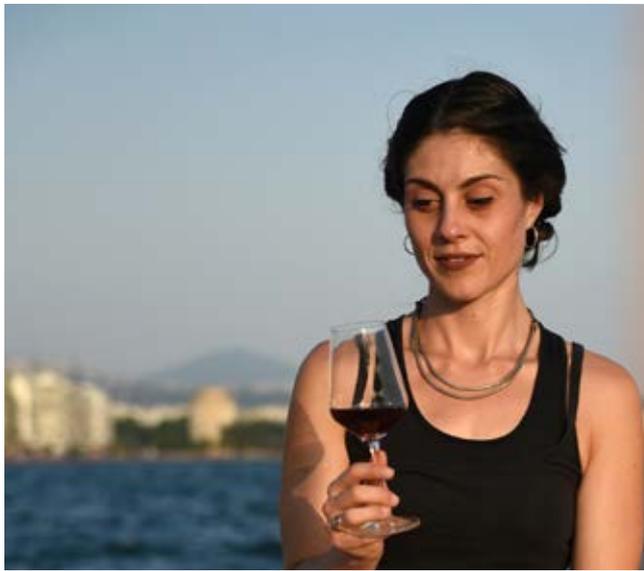
**Filtration:** no

**Date bottled:** June 2021

**Number of bottles:** 1.558

**Total SO<sub>2</sub>:** 10 mg/l





Orange Flight



CHATZIVARITIS ESTATE

## Chatzivaritis (Greece)

Ni (miNimus) 2019

After studying oenology in France and Portugal, Chloi Chatzivariti returned to Greece, where on the family estate she continues the work of her father Vangelis and mother Olga. They long ago opted for organic cultivation, but the young winemaker also brought a low-intervention approach in the winery.

**Location:** Goumenissa

**Wine district:** Kilkis

**Wine region:** Macedonia

**Owner:** Chloi Chatzivariti and Olga Iakovidou

**Size:** 20 ha

**Vineyard height above sea level:** 300 m

**Soil:** Light textured sandy-clay soil

**Vineyard exposure:** S

**Certificate:** organic

**Contact:** [www.chatzivaritis.gr](http://www.chatzivaritis.gr)

[info@chatzivaritis.gr](mailto:info@chatzivaritis.gr)

+30 697 038 4040

## Ni (miNimus)

**Vintage:** 2019

**Alc. by vol.:** 12,5 %

**Variety:** 100% Malagousia

**Vine training system:** double cordon

**Maceration:** 30 days

**Maturation:** 4 months in old oak barrels, 6 months in the bottle

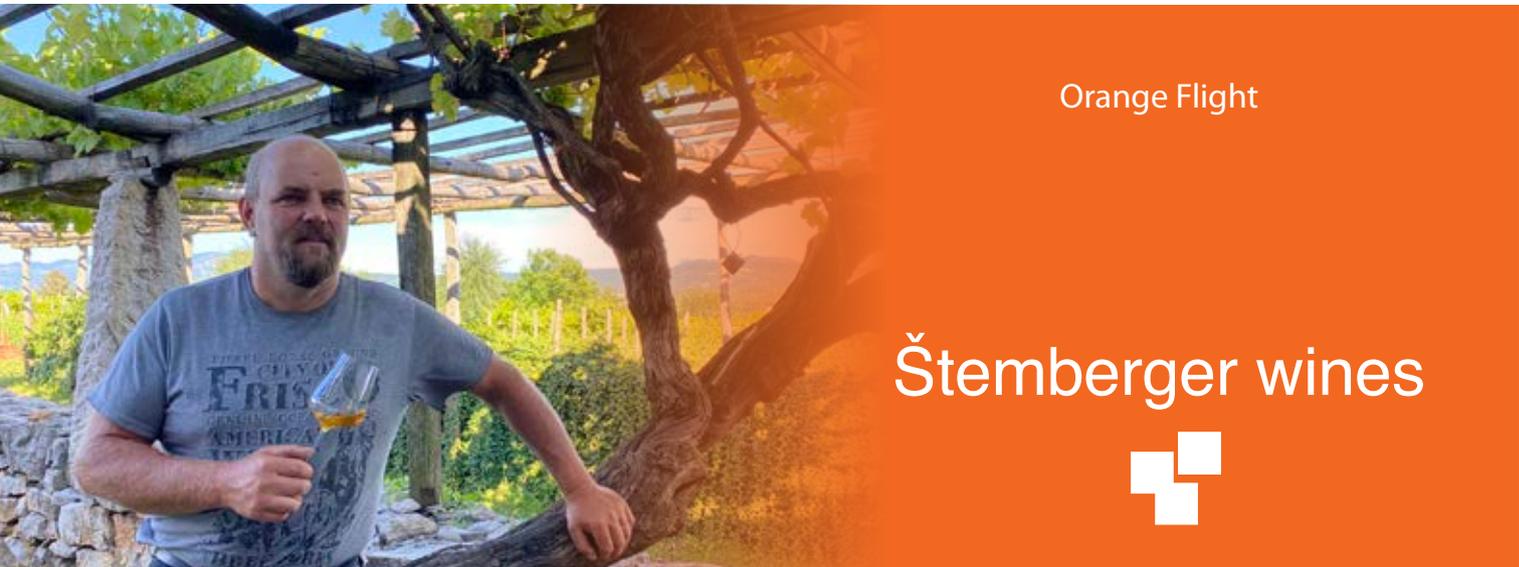
**Filtration:** no

**Date bottled:** 26. February 2020

**Number of bottles:** 2.000

**Total SO<sub>2</sub>:** 30 mg/l





Orange Flight

# Štemberger wines



## Štemberger (Slovenia)

**Robinia Cuvée 2016**

Sebastjan Štemberger is the custodian of the oldest vine in Slovenia, and has made sustainable winemaking an integral part of his wider commitment to living in harmony with nature. In the Karst, on a high plateau above the most northerly inlets of the Adriatic Sea, he makes fine wines from local varieties and also from varieties that have made their home in the area.

**Location:** Šepulje

**Wine district:** Kras

**Wine region:** Primorska

**Owner:** Sebastjan Štemberger

**Size:** 12 ha

**Vineyard height above sea level:** 280–360 m

**Soil:** tera rossa

**Vineyard exposure:** varied

**Certificate:** organic

**Contact:** [www.stemberger.si](http://www.stemberger.si)

[info@stemberger.si](mailto:info@stemberger.si)

+386 40 843 861 (Sebastjan Štemberger)

## Robinia Cuvée

**Vintage:** 2016

**Alc. by vol.:** 12,5 %

**Variety:** 40% Istrska Malvazija, 40% Welschriesling, 20% Rebula (Ribolla Gialla)

**Vine training system:** single Guyot

**Maceration:** 12 months

**Maturation:** 24 months in oak barrels

**Filtration:** no

**Date bottled:** 6. March 2020

**Number of bottles:** 4.200

**Total SO<sub>2</sub>:** 38 mg/l





Orange Flight



## Zaro (Slovenia)

Malvazija Pivoli 2019

The Zaro family have been in Izola for a very long time. Their name first appears in historical sources dating back to the year 1348. The vineyards and olive groves of present owner Matej Zaro lie facing the sea in a natural amphitheatre behind the town that was once an island. The family also has a wine bar in the historic Palazzo Manzioli in the centre of Izola, with a wide selection of orange wines.

**Location:** Izola

**Wine district:** Slovenian Istria

**Wine region:** Primorska

**Owner:** Matej Zaro

**Size:** 22 ha

**Vineyard height above sea level:** 50–250 m

**Soil:** marl

**Vineyard exposure:** SW, SE

**Certificate:** organic

**Contact:** [www.vinozaro.com](http://www.vinozaro.com)

[info@vinozaro.com](mailto:info@vinozaro.com)

+386 41 218547 (Matej Zaro)

## Malvazija Pivoli

**Vintage:** 2019

**Alc. by vol.:** 14 %

**Variety:** 100 % Istrska Malvazija

**Vine training system:** single Guyot

**Maceration:** 30 days

**Maturation:** 18 months in large oak barrels

**Filtration:** no

**Date bottled:** August 2021

**Number of bottles:** 12.000

**Total SO<sub>2</sub>:** 40 mg/l





## Ipša (Croatia)

Malvazija 2017

The Ipša family are committed to making the finest olive oils and wines. Their land lies on the hillsides overlooking the River Mirna in the heart of Istria, an area famed for its truffles. Their vineyards are among the highest in the area, and are mainly home to istrska malvazija, along with some pinot grigio, refošk (refosco) and merlot.

**Location:** Ipši, Oprtalj

**Wine district:** Hrvatska Istra

**Wine region:** Istra & Kvarner

**Owner:** family Ipša

**Size:** 6 ha

**Vineyard height above sea level:** 120–420 m

**Soil:** flysch

**Vineyard exposure:** S, SW

**Certificates:** organic

**Contact:** [www.ipsa-maslinovaulja.com](http://www.ipsa-maslinovaulja.com)

[info@ipsa.com.hr](mailto:info@ipsa.com.hr)

+385 91 20 60 538 (Irena Ipša)

## Malvazija

**Vintage:** 2017

**Alc. by vol.:** 13,8 %

**Variety:** 100 % Istrska Malvazija

**Vine training system:** single Guyot

**Maceration:** 22 days

**Maturation:** 11 months in used oak barriques

**Filtration:** yes

**Date bottled:** 29. August 2018

**Number of bottles:** 7.000

**Total SO<sub>2</sub>:** 74 mg/l





Amber Flight

Emeran  
**reya**  
organic  
winery

## Emeran Reya (Slovenia)

Pynot Rosso 2018

Edvard Reya is the owner of an estate that bears his father's name. The family winemaking tradition dates back to the eighteenth century, when the Austrian emperor bestowed a noble title on their ancestors. The estate's vineyards in the heart of the Brda district are surrounded by cherry orchards and other fruit trees. The winery has organic certification.

**Location:** Kozana

**Wine district:** Goriška Brda

**Wine region:** Primorska

**Owner:** Edvard Reya

**Size:** 10 ha

**Vineyard height above sea level:** 120–160 m

**Soil:** flysch, mixed

**Vineyard exposure:** NW, SE

**Certificate:** organic

**Contact:** [www.reya.eu/](http://www.reya.eu/)

[emeranreya@gmail.com](mailto:emeranreya@gmail.com)

+386 41 403 629 (Edvard Reya)

## Pynot Rosso

**Vintage:** 2018

**Alc. by vol.:** 14 %

**Variety:** 100 % Sivi Pinot (Pinot Grigio)

**Vine training system:** single Guyot

**Maceration:** 5 days

**Maturation:** 12 months in oak barrels, 24 months in the bottle

**Filtration:** no

**Date bottled:** 10. August 2019

**Number of bottles:** 4.000

**Total SO<sub>2</sub>:** 50 mg/l





Amber Flight



## Chateau Bruale (Georgia)

Rkatsiteli 2017

A passion for all things wine brought together Alex Motserelia of Georgia and Bruno Giroud of France, and led them to make wines of their own in Kakheti, Georgia's largest wine region. At an estate on the left bank of the River Alazani they sustainably cultivate local grape varieties, and make their wine in qvevri, the traditional vessels of Georgian winemaking.

**Location:** Village Tkhiliskaro

**Wine district:** Kvareli

**Wine region:** Kakheti

**Owner:** Cap Georgia LLC

**Size:** 6 ha

**Vineyard height above sea level:** 450 m

**Soil:** alluvial

**Vineyard exposure:** SE

**Certificate:** under the conversion to organic

**Contact:** [www.bruale.com](http://www.bruale.com)

[brualesales@gmail.com](mailto:brualesales@gmail.com)

[winery@bruale.com](mailto:winery@bruale.com)

+995 557 104 030 (Levan Kardava)

## Rkatsiteli

**Vintage:** 2017

**Alc. by vol.:** 14 %

**Variety:** 100 % Rkatsiteli

**Vine training system:** double Guyot

**Maceration:** 14 days

**Maturation:** 40 months in qvevri

**Filtration:** yes

**Date bottled:** March 2021

**Number of bottles:** 2.000

**Total SO<sub>2</sub>:** 56 mg/l





Amber Flight



### Rojac (Slovenia)

#### Malvazija 2016

Uroš Rojac’s vineyards lie on hills overlooking the Adriatic, where they are caressed by sea breezes and the winds blowing from the interior of Istria. He was one of the first winemakers in Slovenia to obtain organic certification for his vineyards and wine. His principal varieties are local: istrska malvazija and refošk (refosco).

- Location:** Gažon
- Wine district:** Slovenian Istria
- Wine region:** Primorska
- Owner:** Uroš Rojac
- Size:** 17 ha
- Vineyard height above sea level:** 150–240 m
- Soil:** flysch
- Vineyard exposure:** SE, SW
- Certificate:** organic
- Contact:** [www.rojac.eu](http://www.rojac.eu)  
[wine@rojac.eu](mailto:wine@rojac.eu)  
[info@jx3.si](mailto:info@jx3.si) (representative)  
+386 41 794 770 (Uroš Rojac)

### Malvazija

- Vintage:** 2016
- Alc. by vol.:** 13 %
- Variety:** 100 % Istrska Malvazija
- Vine training system:** single Guyot
- Maceration:** 120 days
- Maturation:** 30 months in the oak barrels
- Filtration:** no
- Date bottled:** 4. September 2021
- Number of bottles:** 4.000
- Total SO<sub>2</sub>:** 40 mg/l





Amber Flight

SVELLIK

### Svetlik (Slovenia)

#### Rebula Selekcija 2015

It was a passion for wine that convinced businessman Edvard Svetlik and his wife Ivi to plant a small vineyard high on the south-facing slopes of the Vipava Valley. They make rebula (ribolla gialla), which ripens to perfection in the vineyard before aging beautifully in the cellar.

- Location:** Kamnje
- Wine district:** Vipava Valley
- Wine region:** Primorska
- Owner:** Edi and Ivi Svetlik
- Size:** 3 ha
- Vineyard height above sea level:** 310–370 m
- Soil:** marl
- Vineyard exposure:** S, SE
- Contact:** [www.svetlik-wine.com](http://www.svetlik-wine.com)  
[edvard@svetlik-wine.com](mailto:edvard@svetlik-wine.com)  
+386 5 37 25 100 (Ivi Svetlik)

### Rebula Selekcija

- Vintage:** 2015
- Alc. by vol.:** 14,5 %
- Variety:** 100 % Rebula (Ribolla Gialla)
- Vine training system:** three rows lyre
- Maceration:** 14 days
- Maturation:** 2 years in large oak barrels, 2 years in bottle
- Filtration:** no
- Date bottled:** 2017
- Number of bottles:** 2.500
- Total SO<sub>2</sub>:** 20 mg/l





Amber Flight

Dario Prinčič



## Dario Prinčič (Italy)

**Bianco Trebež 2017**

Dario Prinčič is one of the pioneers of extended skin contact for white wines. He comes from the epicentre of this technique, Oslavje (Oslavia). He is steadfast in his defence of sustainable cultivation, while his contagious enthusiasm has made him one of the people most responsible for the rise of orange wines.

**Location:** Oslavia (Oslavje)

**Wine district:** Collio

**Wine region:** Friuli-Venezia Giulia

**Owner:** Dario Prinčič

**Size:** 11 ha

**Vineyard height above sea level:** 110–170 m

**Soil:** sandstone, marl

**Vineyard exposure:** SE

**Certificates:** organic

**Contact:** [www.princicdario.com](http://www.princicdario.com)

[dario.princic@gmail.com](mailto:dario.princic@gmail.com)

+39 048 153 2730

## Bianco Trebež

**Vintage:** 2017

**Alc. by vol.:** 13,5 %

**Varieties:** 33% Chardonnay, 33% Jakot (Sauvignon Vert),

33 % Sauvignon Blanc

**Vine training system:** single Guyot

**Maceration:** 18 - 22 days

**Maturation:** 24 months in oak barrels

**Filtration:** no

**Date bottled:** May 2020

**Number of bottles:** 6.000

**Total SO<sub>2</sub>:** 18 mg/l





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