



Name: Pikasi Rebula

Classification: Dry white wine

Varietals: 100% Rebula (ribolla gialla)

Appellation: Brje, Vipava Valley, Slovenia

Density & Yield: 4,000 vines/ha; 1.5 kg/vine

Annual Production: 2,400 bottles

Alcohol: 12.5%

Climate: Mild Mediterranean, with dry and hot summers, and mild winters.

Terrain: Vipava Valley is right on the border of Slovenia, just north of the Italian port city of Trieste. The area is made up of steep hills, where the continental climate of the Alps collides with the more moderate mild Mediterranean climate from the Adriatic. Vineyards are located on steep, karst mountain tops, where the temperature is cooler and the soil contains mineral-rich marl, which makes it incredibly helpful in drainage of rainfall.

Farming: Practicing organic. The vineyards have no irrigation, and spraying is done only with sulfites and copper, if needed.

Vinification: All grapes are hand-picked, de-stemmed, and undergo spontaneous fermentation with a 72 hour skin maceration in stainless steel tanks. The wine is then transferred to 2000L neutral oak barrels for 8 months, and matured in stainless steel for another 4 months until bottling. Bottled unfiltered, contains some sediment.

Tasting Notes: Also known as Ribolla Gialia in Italy, this grape thrives in this area in Vipava Valley or right over the border in Italy, although the best expressions of Rebula are reknowned to be grown on the windy slopes of the Vipava Valley.

The wine displays a pretty color of opaque gold with a slight haze and delivers intense aromas of green apple, white roses and dried thyme. On the palate, it offers a silky texture with a juicy and assertive profile of baked apple, baking spice and minerality, accompanied by lifted acidity and moderate tannins. Enjoy with spagehtti and clams, lemon caper veal, or some a spicy tuna roll with seaweed salad.

Winery: Pikasi - Saramento is a negociant project of Slovenian winemaker and professional ballroom dancer, Matic Rodica. Together with Vipava Valley grower, Petr Stegovec, Matic created the Pikasi lineup of naturally fermented indigenous variety wines – Pinela, Zelen, Rebula, Barbera and Barbera Rose. The labels are inspired by dancing, and the silhouettes were drawn off of Matic’s own dance photos. All of Pikasi wines are made in a fresh and approachable style and offer a pure and balanced expression of each grape varietal.

Saramento (“vine shoot” in Istrian dialect) comes from the vineyards located near Koper in Istria, Slovenia. Known for its local malvasia and refosk, this region also produces amazing, pure and balanced cabernets and merlots.