

White




BATIČ

SINCE 1592

Pinela

SORT: 100 % Pinela,
WINE DISTRICT: VIPAVA

AVG. VINE AGE: 18 years **PLANTATION DENSITY:**
12.000 vines/Ha **HARVESTING:** manual selection)
LOAD: 0,5 kg/vine **VINE YIELD:** 4t/Ha

HARVESTING TECHNOLOGY: Pinela is an old, local grape from the Vipava Valley. Of all the grapes grown on this soil, Pinela is the most noble one. However praised and talked about it may be, Pinela can rarely be tasted. In terms of winemaker's love, it is a highly demanding sort. If the work in the vineyard is done even a little late (cutting off excess shoots and removing leaves, mowing the grass,...) the harvest had probably been completed. Ivan Batič devoted his soul to this grape variety. Pinela vines are planted only in the best terroirs of the Batič estate. Ivan revived the old tradition of planting Pinela and other grape varieties with plantation density of 12.000 vines/ha and 1,2 m spacing between vine rows. This means the vines are constantly on the edge of survival and that is when the vine offers the most. We are grateful to the Vipava climate for the constant dry breeze – there would probably be no Pinela without this climate. We believe that the wine is a reflection of the winemaker, not of the cellar keeper and that is why our wine is made with thoughts of nature even after the harvest. According to the old Vipava Valley tradition, Pinela is macerated at an unregulated temperature for five days. The wine fermented with its own natural yeast, collected in the pre-harvest. It matured for twenty-four months in Slovene oak barrels, which enabled the wine to ennoble the harmony and finish biological deacidification. It was bottled in the time of the old moon.

BATIČ PINELA & FOOD: An interesting companion to pasta (ravioli, noodles) with fresh porcini mushrooms. Pinela creates a warm harmony with cheese&vegetable dishes such as fennel lasagna, grilled zucchini, pasticcio,... while a roast duck or goose bring it to perfection. Pinela is strong in character, which also allows pairings with dishes that would usually be accompanied by red wines.

RECOMMENDED SERVING TEMP.: 12 - 14 °C
AGING POTENTIAL: 20025 - 2030

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