



Name: Blažič Jakot Plešivo

Classification: Dry skin contact wine

Varietals: 100% Sauvignonasse (Tocai Friulano)

Appellation: Goriška brda - Brajda

Density & Yield: 5,000 vines/ha; 1 kg/vine (55 years old vineyard)

Annual Production: 1,800 bottles

Alcohol: 13.5%

Climate: Warm summers, with balanced humidity, and mild winters. Strong Mediterranean influence from the Adriatic sea (just 20 km air distance) and Alpine influences from the north.

Terrain: Vineyards are located on steep 25-40% slopes with south-west and west exposure

Soil: Flysch soils (sediments of an ancient ocean) manifested as layers of clay, marl, limestone and sandstone.

Farming: Organic in practice, in conversion to certification since 2020

Vinification: Hand-picked grapes exclusively from the southwest facing steep slopes of Plešivo vineyards. Spontaneous fermentation in contact with the skins of grapes 1 week in open vats, with no temperature control. Transferred to neutral 500L oak barrels and aged for 24 months.

Tasting Notes: Jakot (aka Sauvignonasse, Sauvignon Vert, Friulano) is what some in Slovenia classify as the Tocai Friulano varietal. Both Slovenians and Italians historically called this grape Tokaj or Tocai Friulano, but Hungary disputed this usage given their historic Tokaji appellation and the term was officially protected in 2005. In a begrudging response, the locals simply call it “Jakot” (Tokaj, spelled backwards).

The wine shows an intensive golden yellow color, and as always with Blažič wines, the aromatics are wonderfully pronounced: An intense and rich nose of Mediterranean flowers (mimosa and acacia), citrus and white fruit, followed by subtle notes of fresh cut grass, rounded into harmony by the scent of Brda soil minerality and milky caramel that comes to light when the wine begins to breathe with full lungs. The wine is bright, soft and mineral-driven, with a fresh yet intense palate and a long and persistent finish, rounded by a full body and elegant balance.

Enjoy with omelettes with herbs, vegetable risotto, pasta with pesto and tarragon dumplings.

Winery: The Blažič winery is located in the heart of Goriška Brda, in Medana, in the village of Plešivo. The history of the Blažič family dates back to 1890 when Borut’s great-grandfather, Peter Blažič, came from Austria-Hungary and bought the farm with old terraced vineyards where, together with his family, they made a living from growing grapes and fruit. Unlike many of the historic wine regions in Europe, the geo-political history of where this farm was founded, drastically characterized the identity of this family estate.