



**Name:** Blažič Sauvignon

**Classification:** Dry white wine

**Varietals:** 100% Sauvignon Blanc

**Appellation:** Goriška brda – Plešivo (33 years old vineyard)

**Density & Yield:** 4,500 vines/ha; 1/vine

**Annual Production:** 2,000 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, spontaneous fermentation on the skins for 3 days. Maturation for two years in stainless steel tanks.

**Tasting Notes:** Wine has yellow colour with golden tinges. Not too intense, but very complex aroma reminiscent of gooseberry, tropical fruits, and elderflower. It has full body and a long elegant mineral taste.

**Serving Suggestions:** Simona creates some of the best Jakot pairings of stuffed squash blossoms with goat cheese and ricotta/ zucchini fritters with pesto. Is also just a great universal pairing for most vegetable dishes.

**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.