



| Name: | Pikasi Zelen |
|--------------------|---|
| Classification: | Dry white wine |
| Varietals: | 100% Zelen |
| Appelation: | 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:** Zelen is a rare local variety from Vipava Valley, with only 80 hectares left being cultivated in the world. It is a low-yielding varietal that thrives in the windy Vipava region, where the harsh climate means that growers must use indigenous grapes that are resistant to the intense winds.

The wine displays a pretty color of opaque gold with a slight haze. It delivers intense aromas of lemon, white tea, honeysuckle and the palate offers a silky texture with juicy lemon, bitter almond, and a touch of caramel, with lifted acidity. Pair it with grilled whole fish, squid with lemon, parsley and olive oil, or a roast chicken pasta with cream sauce.

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.