



Vegan friendly
white



Sustainable
production



Hand-picked



Estate bottled

KLET BRDA

Family vineyards

COLLIANO®

ESTATE BOTTLED

Colliano wines are produced and estate bottled in Klet Brda Winery, which was established in 1957. Klet Brda Winery is situated in the enchanting westernmost region of Slovenia, nestled halfway between the Alps and the Adriatic Sea. The pleasant Mediterranean climate, the cold breeze from the Julian Alps, and the marl soils create a perfect environment for growing world class grapes. Our grapes grow on terraced vineyards that extend from 80 to 350 meters above sea level. The grapes are grown sustainably, with no irrigation, harvested by hand, and vinified to express the richness and complexity of our terroir.



COLLIANO® white wine with maceration (ORANGE WINE)

- **Grapes:** 40% Ribolla Gialla (sl. Rebula), 30% Malvasia, 30% Sauvignonasse.
- **Color:** Light copper with amber shades.
- **Aroma:** Quince, peach, apricot, hints of thyme.
- **Taste:** Distinct minerality, citrus, and thyme. Gentle and sweet tannins with long, fresh, and lasting aftertaste rounded with roasted almonds.
- **Food pairing:** Gives broad flexibility – salads to fish, chicken to lamb. Asian food, excellent with sushi.
- **Aging potential:** up to 10 years.
- **Serving temperature:** 59 °F

Vinification:

- **Fermentation:** Ribolla Gialla (sl. Rebula): 10 months of skin contact. In big oak barrels. Malvasia: 1 month of skin contact; 8 months sur lie total in stainless steel at 57 °F. Sauvignonasse: 1 month of skin contact; 8 months sur lie total in stainless steel at 57 °F.
- **Aging:** Ribolla Gialla (sl. Rebula): in large oak barrels 14 months, separately.
- **Malvasia:** in stainless steel tanks 15 months, separately.
- **Sauvignonasse:** in stainless steel tanks 15 months, separately.

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White Wine
with maceration

Grapes

- 40% Ribolla Gialla (sl. Rebula)
- 30% Malvasia
- 30% Sauvignonasse



Wine parameters

- Alcohol by volume: 12.5%
- Acids: 5.3 g/l
- pH: 3.3
- Residual sugar: 4.4 g/l



COLLIANO® CUVÉE RED

- **Grapes:** 40% Cabernet Franc, 30% Cabernet Sauvignon, 30% Merlot.
- **Color:** Ruby red color with a purple hue.
- **Aroma:** Elegant and complex fruity profile of bramble, blackberry, black prune and red cherry flavor.
- **Taste:** Complex and delicious new world style red wine with a long fruity chocolate finish.
- **Food pairing:** Grilled steaks as well as steaks with sauce, game, beef steak Florentine and semi mature cheese.
- **Aging potential:** Up to 5 years.
- **Serving temperature:** 57 – 60 °F.

Vinification:

- **Maceration:** All the varieties are macerated separately.
- **Fermentation:** 100% stainless steel at a temperature of 78 °F.
- **Aging:** Merlot and Cabernet Sauvignon in French oak for 12 months. Cabernet Franc in stainless steel tanks.

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ESTATE BOTTLED

Cuvée Red

Grapes

- 40% Cabernet Franc
- 30% Cabernet Sauvignon
- 30% Merlot



Wine parameters

- Alcohol by volume: 13%
- Acids: 5.3 g/l
- pH: 3.7
- Residual sugar: 4.3 g/l



I FEEL
SLOVENIA

More information: www.laureateimports.com



COLLIANO® RIBOLLA GIALLA (sl. Rebula)

- **Grapes:** 100% Ribolla Gialla (sl. Rebula, an indigenous white variety of Brda).
- **Color:** Lemon yellow with golden hints.
- **Aroma:** Distinctive fruity character of lemon, acacia, cedar and grapefruit.
- **Taste:** The wine is elegant and lively on the palate with notes of lemon, peach, cedar and grapefruit, the finish is long and vibrant with a gentle aroma of acacia and vanilla.
- **Food pairing:** Fish, white meat, refreshing salads and Mediterranean food.
- **Aging potential:** Up to 8 years.
- **Serving temperature:** 53 °F.

Vinification:

- **Fermentation:** 100% in big oak barrels.
- **Aging:** 100% in big oak barrels, sur lie for 6 months.

COLLIANO®

ESTATE BOTTLED

Ribolla Gialla

Grapes

- 100% Ribolla Gialla (sl. Rebula), which is indigenous of the Goriška Brda Collio bordering region



Wine parameters

- Alcohol by volume: 13%
- Acids: 5.6 g/l
- pH: 3.3
- Residual sugar: 4.4 g/l



COLLIANO® SAUVIGNONASSE

- **Grapes:** 100% Sauvignonasse (in Italy known as Friulano).
- **Color:** Golden yellow with green hints.
- **Aroma:** Its aroma is reminiscent of elder flowers, almond and pine needles.
- **Taste:** Smooth, medium-bodied, pleasantly warm with an almond finish.
- **Food pairing:** Medium-bodied, pleasantly warm and smooth taste. Its after taste recalls the characteristic aroma of almonds and biscuit.
- **Aging potential:** Up to 5 years.
- **Serving temperature:** 53 °F.

Vinification:

- **Fermentation:** 100% in stainless steel.
- **Aging:** 100% in stainless steel.

COLLIANO®

ESTATE BOTTLED

Sauvignonasse

Grapes

- 100% Sauvignonasse



Wine parameters

- Alcohol by volume: 13%
- Acids: 5.0 g/l
- pH: 3.4
- Residual sugar: 3.3 g/l



COLLIANO® CUVÉE WHITE

- **Grapes:** 40% Ribolla Gialla (sl. Rebula), 30% Chardonnay, 30% Sauvignonasse.
- **Color:** Golden yellow color with green hints.
- **Aroma:** The nose is intense and complex with notes of citrus, green apple, peach and Quincy.
- **Taste:** On the pallet is showing perfect balance of flavors, elegant and aromatic.
- **Food pairing:** Light roasted meat and fish, cream sauce and highly seasoned foods. Mediterranean cuisine.
- **Aging potential:** Up to 5 years.
- **Serving temperature:** 53 °F.

Vinification:

- **Fermentation:** ~ Chardonnay: 90% in stainless steel tanks at a temperature of 57 °F; 10% in French oak. ~ Ribolla Gialla (sl. Rebula): 100% in stainless steel tanks at a temperature of 57 °F. Sauvignonasse: 100% in stainless steel tanks at a temperature of 57 °F.
- **Aging:** Ribolla Gialla (sl. Rebula), Chardonnay and Sauvignonasse in stainless steel tanks, sur lie for 6 months; 10% of the Chardonnay is aged in French oak - total malolactic fermentation.



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ESTATE BOTTLED

Cuvée White

Grapes

- 40% Ribolla Gialla (sl. Rebula)
- 30% Chardonnay
- 30% Sauvignonasse



Wine parameters

- Alcohol by volume: 13.5%
- Acids: 6.0 g/l
- pH: 3.3
- Residual sugar: 3.9 g/l

