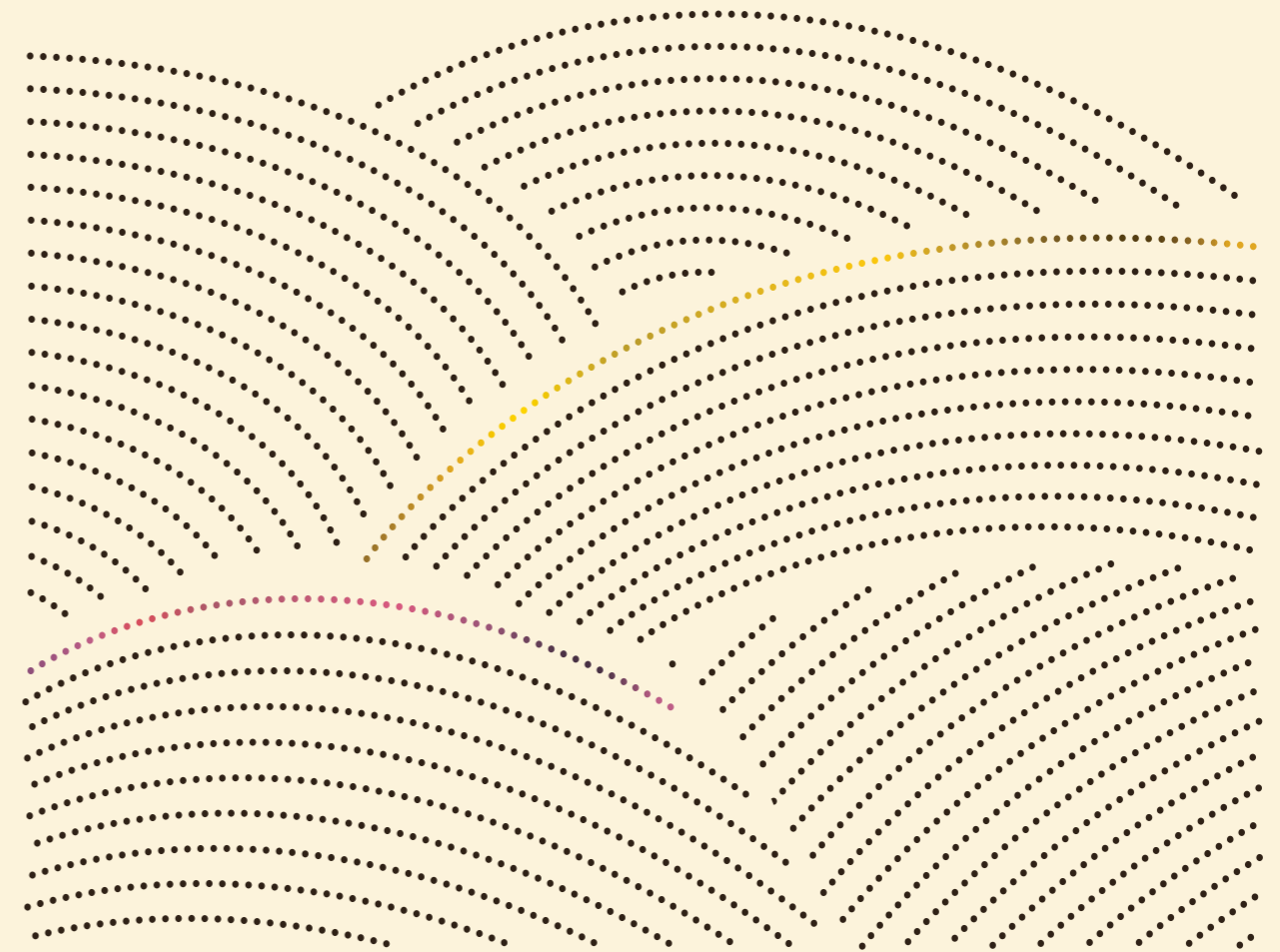


KRASNO

Heroic wines from steep slopes



Vegan friendly whites



Sustainable production



Hand-picked



Estate bottled

Estate Bottled: Klet Brda Winery, Goriška Brda, Slovenia, www.klet-brda.si/en
Imported by: Laureate Imports Co., Kennesaw, GA 30144, US
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KRASNO White Blend

A fresh and elegant white blend.

Grapes: 40% Rebula (it. *Ribolla Gialla*), 30% Chardonnay, 30% Sauvignonasse.
Color: Straw yellow with golden hues.
Aroma: Gentle aromas of ripe white fruit, spices and field flowers.
Taste: Citrus with a trace of mineral notes and a rounded finish.
Food pairing: Vegetable risotto, seafood, and roast pork.
Aging potential: up to 5 years.
Serving temperature: 54 °F.

Fermentation:

Chardonnay: 70% in stainless steel tanks at 57 °F, 30% in large oak barrels.

Rebula (it. Ribolla Gialla): 100% in stainless steel tanks at 57 °F.

Sauvignonasse: 100% in stainless steel tanks at 57 °F.

Maturing: *Rebula (it. Ribolla Gialla) and Sauvignonasse:*

100% in stainless steel tanks, sur lie for 6 months.

Chardonnay: 70% stainless steel tanks, 30% large oak barrels.

Grapes



40% Rebula
(it. *Ribolla Gialla*)
30% Chardonnay
30% Sauvignonasse

Parameters

Alcohol by volume: 13%
Acids: 4.96 g/l
pH: 3.43
Residual sugar: 4.7 g/l



KRASNO Red Blend

Soft, fruity and solid-bodied. A subtly built red blend.

Grapes: 40% Cabernet Franc, 30% Cabernet Sauvignon, 30% Merlot.
Color: Ruby red colour with a purple hue.
Aroma: Evokes bramble and red cherries, followed by a grassy note.
Taste: Medium-bodied, yet boasts a gentle texture and a quiet, long finish.
Food pairing: Perfectly complements steaks: either Florentine, grilled or with a sauce; venison, or medium, mature cheeses.
Aging potential: up to 10 years.
Serving temperature: 57-60 °F.

Fermentation: 100% stainless steel.

Maceration: All varieties are macerated separately.

Maturing: In big wooden Slavonic barrels (60 HL) for 12 months.

Malolactic fermentation: in all 3 varieties.

Grapes



40% Cabernet Franc
30% Cabernet Sauvignon
30% Merlot

Parameters

Alcohol by volume: 13%
Acids: 5.12 g/l
pH: 3.63
Residual sugar: 3.6 g/l





KRASNO Pinot Noir

A wine with character – full-bodied with a warm ending.

Grapes: 100% Pinot Noir.

Color: Deep red ruby with brick colored reflections.

Aroma: Mature red fruit, berries.

Taste: Mature fruit, nicely expressed tannins; pleasantly soft with a full body and a warm ending.

Food pairing: Duck breast, tuna, risotto with mushrooms, smoked salmon.

Aging potential: up to 15 years.

Serving temperature: 53-57 °F.

Vinification: 8–10 days at 77 - 82 °F.

Fermentation: 100% in French barrique barrels.

Maturing: 100% in French barrique barrels.

Grapes



100% Pinot Noir

Parameters

Alcohol by volume: 13%
Acids: 5.27 g/l
pH: 3.7
Residual sugar: 3.8 g/l



KRASNO Merlot

A charming and mature wine – an absolutely delightful Merlot.

Grapes: 100% Merlot.

Color: Deep ruby red.

Aroma: Mature fruit with notes of plum jam and chocolate.

Taste: Full-bodied with a soft texture and a pleasantly long and warm conclusion.

Food pairing: All kinds of red meat, mature cheeses.

Aging potential: up to 8 years.

Serving temperature: 57 °F.

Vinification: 10–15 days at 77 - 82 °F.

Fermentation: 100% in French barrique barrels.

Maturing: 50% in French barrique barrels for 18 months, 50% in stainless steel tanks.

Grapes



100% Merlot

Parameters

Alcohol by volume: 13%
Acids: 5.22 g/l
pH: 3.66
Residual sugar: 4.4 g/l



KRASNO Sauvignonasse

An indigenous varietal wine from Brda that highlights field flowers, a rich body and an almond finish.

Grapes: 100% Sauvignonasse.

Color: Yellow with a golden hue.

Aroma: The well-known and unique aroma intertwining field flowers, elder flower, almonds and pine needles.

Taste: Mineral freshness, full body with complex aromas and a long almond finish.

Food pairing: Shrimp, grilled vegetables, and chicken with lemon.

Aging potential: up to 5 years.

Serving temperature: 46-50 °F.

Fermentation: 100% in stainless steel at 57 °F.

Maturing: 100% in stainless steel, 6 months sur lie.

Grapes



100% Sauvignonasse

Parameters

Alcohol by volume: 13.5%
Acids: 5.44 g/l
pH: 3.66
Residual sugar: 3.4 g/l



KRASNO Rebula

An elegant Rebula (*it. Ribolla Gialla*) with a firm structure and the typical mineral notes of Brda.

Grapes: 100% Rebula (*it. Ribolla Gialla*).

Color: Deep yellow with gold reflections.

Aroma: Reminiscent of Mediterranean citrus and cedar, rounded with a delicate note of vanilla and a fresh bread crust.

Taste: Elegant, fresh and harmonious; a slight touch of sweet tannins with a long conclusion.

Food pairing: Refreshing salads, white fish and shellfish, vegetable risottos or pastas with vegetable sauces.

Aging potential: up to 8 years.

Serving temperature: 54 °F.

Fermentation: 100% in 6,000-liter oak barrels.

Maturing: 100% in 6,000-liter oak barrels for at least 12 months.

Grapes



100% Rebula
(*it. Ribolla Gialla*)

Parameters

Alcohol by volume: 13%
Acids: 5.03 g/l
pH: 3.43
Residual sugar: 4.6 g/l



Sparkling Rebula

An icon among sparkling wines.
Fresh and teasingly fruit-forward.

Grapes: 100% Rebula, a local grape also called Ribolla Gialla.

Color: Lemon yellow light gold with tiny bubble chains.

Aroma: Reserved at first, then evolving into a ticklishly fruit-forward aroma of green apple and citrus.

Taste: Characteristically intense nature of Rebula, along with a vivid freshness.

Food pairing: As a refreshing pre-dinner drink, or pairs nicely with light bites and finger foods.

Aging potential: Best when fresh, but can be kept in a dark place up to 2 years.

Serving temperature: 42-46 °F.

Fermentation: 100% in stainless steel containers at 57 °F.

Secondary fermentation: 100% in stainless steel containers at 61 °F.

Maturing: 100% in charmat tanks 3 months sur lie.

Grapes



100% Rebula
(*it. Ribolla Gialla*)

Parameters

Alcohol by volume: 12%
Acids: 6.31 g/l
pH: 3.15
Residual sugar: 6.31 g/l



Krasno Orange

Extended skin maceration.

Grapes: 35% Rebula (*it. Ribolla Gialla*), 30% Sauvignonasse, 30% Pinot Grigio, 5% Malvasia.

Color: Deep yellow with golden reflection.

Aroma: Gentle aromas of ripe white fruit, spices and field flowers, cedar, almonds, fresh bread crust.

Taste: dried fruit, spices, quince, tropic note (pineapple, avocado) aftertaste dried grass - hay.

Food pairing: baked fish, fresh and roasted vegetables, roast pork, or roast chicken, asian food.

Aging potential: Up to 10 years.

Serving temperature: 53-57 °F.

Fermentation: *Rebula (it. Ribolla Gialla)*: large oak barrels for one year on skin contact. *Malvasia*: macerated for one month in 100% stainless steel tanks. *Sauvignonasse*: macerated for one month in 100% stainless steel tanks.

Pinot Grigio: 10 days on skins.

Maturing: *Rebula (it. Ribolla Gialla)*: large oak barrels 1 year separately. *Malvasia*: stainless steel tanks 1 year separately. *Sauvignonasse*: stainless steel tanks, 1 year separately.

Grapes



35% Rebula
(*it. Ribolla Gialla*)
30% Sauvignonasse
30% Pinot Grigio
5% Malvasia

Parameters

Alcohol by volume: 12.5%
Acids: 5.17 g/l
pH: 3.40
Residual sugar: 4.2 g/l