

Clai Bijele Zemlje

Wines



"Ottocento Bijeli"

Soil: Sandy clay, heavy clay

Grapes: Pinot Grigio, Chardonnay, Sauvignon Blanc

Vinification: Grapes are co-fermented with 8 to 12 days of skin maceration. Vinified and aged in oak casks. Small amounts of sulfur added at bottling.



Ottocento Crna

Soil: Dark, heavy clay

Grapes: Merlot, Cabernet Sauvignon, Refosco

Vinification: Grapes are vinified separately and blended before bottling. Vinified and aged in oak casks. Small amounts of sulfur added at bottling.



"Sveti Jakov Malvazija"

Soil: Rocky clay

Grapes: Malvazija

Vinification: Vinified in oak casks with 4 months skin contact. Small amounts of sulfur added at bottling.