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.