



Guerila, Barbera Selection, Primorska, Slovenia, 2021

Producer Profile

Zmago Petrič's family's winery is located in Vipavska Dolina and from the very beginning, they have worked organically and biodynamically, devoting their energies to local grape varieties and respecting the natural environment around them.

Concentrating on the varieties of Zelen and Pinela which are only grown in this region and nowhere else on the planet, they have built a genuinely unique proposition. Everything is hand-picked, naturally fermented and then bottled unfiltered with just a minimal sulphur addition, creating wines that are delicate, mineral and full of freshness.

Viticulture

Barbera grows on the top of the vineyards of Preske at an altitude of 400- 450 meters above the sea level and facing south on terraced vineyards. 12 year old vines are on flisch-marine sediments.

Winemaking

Hand harvest of biodynamically produced grapes. Four week maceration of crushed grapes, spontaneous fermentation with natural yeast already present on the grapes and malolactic fermentation. One year maturation of the wine in 1000l old oak barrels. Bottling according to Maria Thun moon calendar with minimal addition of sulphur.

Tasting Note

Intense garnet red colour with violet hues. It displays varietal characteristics of Barbera. Very complex aroma and flavour of ripe blackberries, forest undergrowth, plums, liquorice, graphite. A rich, full body with an exceptionally long aftertaste and pleasing freshness.

Food Matching

Red meat, mature cheeses, venison.



Product code: 2593

Technical Details

Varieties:

Barbera 100%



ABV: 14.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 21 Months

Type: 2000 ltr Slovenian Oak

% wine oaked: 100

% new oak: None

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