

TOP SLOVENIAN REBULA

Slovenia



The Brda/Collio is a winemaking area situated in southern central Europe, spread over Italy and Slovenia. Here, different varieties are cultivated – particularly white ones, which are then subdivided into native and international varieties.

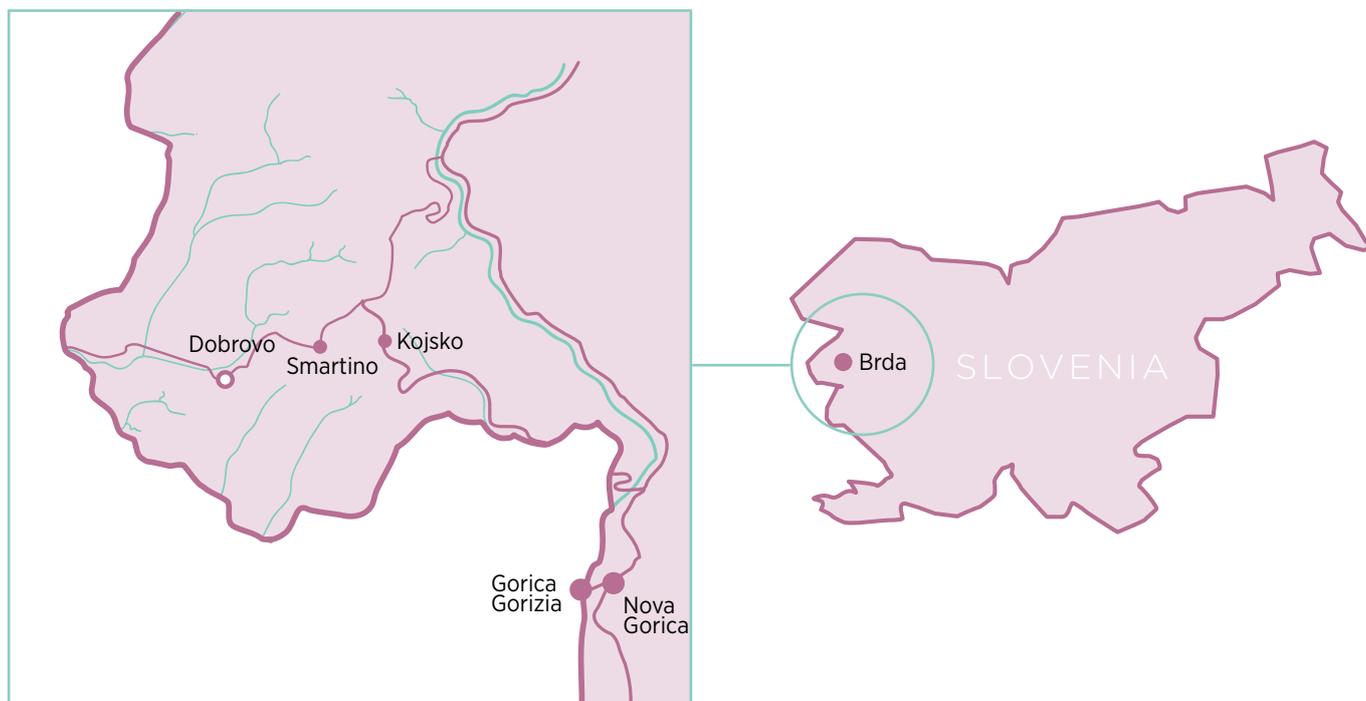
Among the white grapes, one of the most typical of the area is the Ribolla Gialla; called Rebula on the Slovenian side.

Historically, this region has been called

by many different names. The appellation that remains however is from the period in which it found its greatest notoriety. It is not possible to speak of only one, single Rebula/Ribolla, given that several typologies belong to this family, including yellow varieties of small, loosely clustered grapes, varieties of large grapes, and even the green Rebula variation.

In the Brda, a continental climate mixes with maritime influences from the Adriatic Sea.

TOP 9



From a production standpoint, the factors that most influence the character of the Rebula from Brda are the soil and the altitude. The Rebula favors the summit of these hills because it thrives on the rock found there, which alternates between marl and sand, a mix called Opoka on the Slovenian side.

For the most part, the Rebula is translated into still versions, though there also exist many sparkling variations obtained through the Champenois method. Among

the still wines are found those whose styles vary greatly from one another, such as those with alternations of cold maceration, long macerations at room temperature, vinification in steel, as well as different sized oak, and even urns.

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Slovenian Rebula

GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.



SHORT (5-8 years)



MEDIUM (10-15 years)



LONG (more than 15 years)

98



Rebula Opoka 2014

MARJAN SIMČIČ

A more than 60-year-old vineyard planted on ponka means complexity. In this label, elegant and clear aromas of white-fleshed fruit, completed with balsamic touches. In the mouth, it is multi-dimensional with extended citrus, followed by rounder notes of white fruit. Salty and balsamic undertones.



95



Rebula Época 2015

FERDINAND

Rich nose of aromas of both flowers and yellow fruit; tropical versions included. In the mouth, the yellow fruit recalls apricot and mango. Juicier tonalities of citron, as well as a flavor that lightens the silhouette of the taste, specifically from mid-sip and beyond.



94



Rebula 2012

EDI SIMČIČ

Floral, both fresh and slightly dried, aromas. A full range of scents, full of elegance, including a lengthy list of fruity notes, as well as sweet and hot spices. The sip, profoundly fruity, is rendered richer by suggestions of honey and fresh almond. Very dry finish that recalls above all, straw.



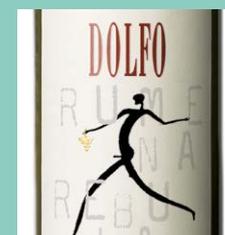
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Rebula 2016

DOLFO

Vineyard planted on opoka – rock of marl origins that in Italy bears the name ponka. The simplicity of the nose indicates a great authenticity, especially on notes of yellow-fleshed fruits like quince and apricot. In the mouth, the fruit is enriched by a very evident tastiness, which makes the sip soar. Balsamic finish with hints of white pepper.



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93

 **Rebula Bagueri 2013**
KLET

Vinified and aged in oak of large dimensions. Golden yellow color. Intense aromas that alternate between notes of lemon peel, white-fleshed fruit, and sweet spices. The sensations of the bouquet recur in the mouth, articulating the phases of the sip. It therefore, takes off on citrusy notes, while the white fruit appears at mid-sip. Spicy finish with touches of oak.



92

 **Rumena Rebula 2016**
ŠČUREK

Intense aromas of ripe, white fruits, to which a milky part that confers creaminess, is added. The bouquet never becomes too subdued, thanks to a subtle, but still noticeable, citrusy sensation. In the mouth, considerable white-fleshed fruit, with a vivid sensation of kiwi.



92

 **Rebula 2015**
ZANUT

Ribolla Gialla from plants that have an average age of 25 years. In the cellar, long fermentation in steel and then aging in the same material for a little less than a year. Direct and immediate olfactory profile with a floral take off, followed by a rich catalog of yellow-fleshed fruit. Mouth characterized by duality of fruit and balsamic touches.



92

 **Rebula Amfora Belo 2011**
ERZETIČ

Long maceration in amphora (6 months) and prolonged aging (18 months) on fine lees. Articulated nose with the sweetness of quince and drier notes of green tea. In the mouth, the fruity side is enriched by notes of apricot, and dried by notes of cardamom, almond and salt.



91

 **Rumena Rebula 2016**
MEDOT

In part, the grapes come from a vineyard more than 35 years old. Only steel in the cellar. The nose attacks clean and direct, especially on sensations of yellow-fleshed fruit, ranging from fresher tones of citron to rounder notes of ripe pineapple. Mouth is very faithful to the nose, but a little bit skinny. Balsamic finish with hints of white pepper.



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SLOVENIAN REBULA
WINE RANKING BY
LUCA GARDINI
THE WINE KILLER

TASTING PERIOD
OCTOBER 2017

