



**Name:** Sanctum Stix & Bugs Piquette

**Classification:** Dry frizzante red wine beverage

**Varietals:** Mostly Blaufrankisch, Zweigelt, Pinot Noir

**Appellation:** Lipoglav, Lower Styria (Štajerska), Slovenia

**Density & Yield:** 4,000 vines/ha; 1.5 kg/vine

**Annual Production:** 10,000 bottles

**Alcohol:** 8%

**Climate:** Continental cool climate, with snowy and cold winters, and sunny and mild spring, with sun-drenching summers.

**Terrain:** Continental micro-climate on the steep hills and valleys of Lipoglav, located by the beautiful town of Loče in northeast Slovenia. All vineyards are located on steep 45° slopes with southern-exposure, ranging from 100 meters to 480 meters above sea level. Nights are refreshingly chilly, as the winds whip around the sharp hills and valleys. The soil made up of marl, clay and sand.

**Farming:** No irrigation. No herbicide. Environmentally friendly and sustainable viticulture, with respect for the land.

**Vinification:** Pomace from winemaking is soaked in water for 1-2 weeks and pressed again. This 2nd pressing then ferments naturally in the bottle into a refreshing frizzante beverage.

**Tasting Notes:** Fun, casual, with forest berry aromas, this low alcohol piquette is an amazing naturally sparkling quaffable refreshment for any occasion.

**Winery:** In the mid-12th century French Carthusian monks settled in this northeast region of Slovenia and planted it with Pinot Noir and Chardonnay vines. The Podkubovšek family, starting with Vlado and his son, Marko, has always cherished and been proud of this local heritage, hence the fact that all of their wines are made in a traditional style, where the vines and the microclimate speak for themselves. All of the grapes are strictly hand-picked on steep marl-rich slopes of up to 45°, and vinified with minimal intervention in the winemaking process.