



VIOLETTA 2010

Grape variety: Muscat Hamburg

Category: semi dry rose wines

Wine-growing area: West Istria, Croatia

Vineyard: Vale

Vineyard age: 20 years

Altitude of vineyard: 200 m

Vineyard orientation: south

Soil composition: flysch, limestone rocks, clay

Harvested: by hand

Vinification: manual selection of grapes, cryo maceration 2-3 h, pressing, fermentation

Aging: inox

Maturation in bottles: 6 months

Alcohol content: 12,2 %vol

Total acidity: 5,0 g/l

Unfermented sugar: 7,2 g/l

Bottle size: 0,5 l

Serving temperature: 8 °C

Winemaker`s notes:

Attractive pink colour and delicate smell in which soft and light flowery notes intertwine with fresh fruitiness and soft Muscat tones. The taste is characterized by certain mildness and slender body. Primarily lightly sweet, pretty soft and delicate, but also possesses a healthy dose of attractive freshness making it an ideal aperitif wine. (Saša Špiranec October 21, 2011)

Combining with food:

Functions best as aperitif. Also goes with fresh fruit without sweet sauces, like watermelon and strawberry.

Aging potential:

best between now and late 2012