



VIOLETTA ROSE 2013

Grape variety: Merlot 80%, Teran 20%

Category: semi dry rose wines

Wine-growing area: West Istria, Croatia

Vineyard: Vale and Santa Lucia

Vineyard age: 7 – 16 years

Altitude of vineyard: 200 – 240 m

Vineyard orientation: south

Soil composition: flysch, limestone, clay

Harvested: by hand

Vinification: manual selection of grapes, cryo maceration 4 – 5 h, pressing, fermentation

Aging: inox

Alcohol by volume: 13,0 % vol

Total acidity: 6,1 g/l

Unfermented sugar: 3,2 g/l

Bottle size: 0,75 l

Serving temperature: 6-8 °C

Winemaker`s note:

Deep and intensive pink colour with light reflections of reddish. On the nose fresh and fruity, predominantly aromas of forest fruits, strawberries and raspberries combined with notes of herbal scents like slice of grass and tinges of green pepper. Especially fresh character of this wine together with herbal spices is due to a specific vintage.

Consequently, flavour is very rich, in particularly compared to the expectations one can have from a standard rose. Pleasurably warm and full at the beginning, attractively and opulently fruity in the middle with predominant flavours of just squeezed raspberries and strawberries and vibrantly refreshing on the palate at the end.

Violetta is a wine calling for a next sip.

Combining with food:

A perfect aperitif wine or wine by glass for spring and summer. In gastronomy, pair with wok and grilled vegetables, pork or chicken. Also, combine with pasta dishes but avoid creamy and spicy sauces. Fine match with paella and other rice dishes. Octopus salad or mussel stew are another possibility. Also grilled shrimps, salmon steak and similar sea dishes with a tender texture but stronger flavour.

Aging potential:

from the beginning of 2015 to end of 2016