

VIOLETTA 2015.



Grape variety: Merlot 80%, Teran 20%
Category: semi dry rose wines
Wine-growing area: West Istria, Croatia
Vineyard: Vale and Santa Lucia
Vineyard age: 8 – 17 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: 12,0 %vol
Total acidity: 6,6 g/l
Unfermented sugar: 1,8 g/l
Bottle size: 0,75 l
Serving temperature: 6-8 °

Winemakers notes:

The colour is pale, shiny, vibrant with shade roses. On the nose it is youthful, very fruity, reminiscent of strawberries, and other delicate, fresh red fruits. It is dry on the palate, though it gives some pleasant sensation of sweetness. It is medium bodied with touch of tannins to give the wine a bit of grip. It possesses good freshness and savoury taste. Very enjoyable, perfect summer wine.

This is best to be drunk during 2016, but will bring pleasure 1-2 more years.

Combining with food:

This rose is an all-rounder that can be served as an aperitif and all the way through the meal, except maybe for some main dishes with intense character. Another perfect summer wine.

Aging potential:

This is best to be drunk during 2016, but will bring pleasure for 2-3 more years.