

Violetta 2016



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: 6,4 g/l

Unfermented sugar: 2,2 g/l

Bottle size: 0,75 l

Serving temperature: 6-8 °C

Winemakers note

This has bright, pale, salmon colour. On the nose, it is immediately inviting. Medium intense, floral and fruity, while reminiscent of vibrant red berry fruits, violets, red apples, grapefruit... Dry on the palate, medium bodied with zesty acidity and well-presented character on the palate. Youth, freshness, primary aromas are the name of the game here.

Food pairing:

This rose is an all-rounder that can be served especially well as an aperitif while will give lots of pleasure all the way through the meal, except maybe for some main dishes with intense character. Great summer wine.

Aging potential:

This is best to be drunk during 2017, but will bring pleasure for 2-3 more years.