

## SANTA LUCIA MALVAZIJA 2017



Grape variety: 100 % Istrian Malvasia  
Category: dry white wines  
Wine-growing area: West Istria, Croatia  
Vineyard: single vineyard Santa Lucia  
Vineyard age: planted in 1961  
Altitude of vineyard: 240 m  
Vineyard orientation: southwest  
Soil composition: flysch, limestone, clay  
Harvested: by hand  
Vinification: manual grape selection, cryo maceration 5-6 days, pressing, fermentation  
Aging: in wooden barrels 50 hl for 12 months, 4 months in inox then bottle aging  
Alcohol by volume: 13,5 %vol  
Total acidity: 4,9 g/l  
Unfermented sugar: 2,2 g/l  
Bottle size: 0,75 l + 1,5l  
Serving temperature: 12 °C

### Tasting note

Santa Lucia Malvazija is 100% Malvazija Istriana from a single vineyard Santa Lucia. If one would consider our bestseller fresh Malvazija the best known label from our portfolio, then Santa Lucia would be the wine where Malvazija shows the sheer potential of our beloved Istrian treasure, its heights, its beauty. This is also the wine with potential for ageing for at least a decade.

It displays lovely medium deep golden colour. Medium intense on the nose, showing fine ripe yellow fruits, peaches, gingerbread, wet stone with gentle smoky notes coming from oak aging. There is a gentle perfume note at the back and some citrusy notes enhancing freshness. Sophisticated and layered. No need to rush when opening a bottle. Give it the time and air and it will surprise you with new sensations.

Dry on the palate, full bodied with creamy texture. Aroma on the palate rich almost luscious showing maturity and plenty of ripeness without a hint of being overripe. It is intense in the mouth, aroma lingers on the palate and fills it up completely. Finish is long, ripe and rich.

### Food matching

Fish with creamy sauces, grilled Saint Jacques, mushroom risotto, pasta with rich sauces and many, many other, mainly warm dishes with a complex structure.

### Ageing potential

Wine for wine lovers and wine collectors. Ageing potential till 2029