

VIOLETTA 2022



Grape variety: Merlot 80%, Teran 20%
Category: dry rose wines
Wine-growing area: West Istria, Croatia
Vineyard: Vale and Santa Lucia
Vineyard age: 15 – 24 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: 12,1 %vol
Total acidity: 5,5 g/l
Unfermented sugar: 1,5 g/l
Bottle size: 0,75 l
Serving temperature: 6-8 °C

Tasting note

Violetta 2022 demonstrates a very pale-pink dress in the style of famous Provence roses which are "très à la mode". Youthful on the nose, with plenty of freshness, aromas of white flowers, peaches, pears, and apples with just a touch of red fruits. Much more on the fresher side than its predecessors.

On the palate wine is dry, with good level of acidities. Body is light to medium. Vibrant and lively in the mouth with a longer fruity finish.

Food matching

Violetta is a great aperitif and a perfect summer wine which can be served by glass, but we should also consider it as a very good food companion. Violetta will pair seafood or fish carpaccio with olive oil. The bravest would add capers: perfect match!

Ageing potential

Enjoy it young, this and next year, though it will keep well for at least two years. Drink 2023-2024