

## VALLE 2023



**Category:** Dry white wines

**Grape variety:** 80% Malvazija Istriana, 20% Sauvignon Blanc

**Wine-growing area:** West Istria, Croatia

**Vineyard:** Vale

**Vineyard age:** 11 – 38 years

**Altitude of vineyard:** 200 m

**Vineyard orientation:** south, southwest

**Soil composition:** flysch, limestone, clay

**Harvested:** by hand

**Vinification:** manual selection of grapes, cryo maceration 12-24 h, pressing, fermentation

**Aging:** inox 5 months

**Alcohol by volume:** 12,5 %vol

**Total acidity:** 5,4 g/l

**Unfermented sugar:** 2,0 g/l

**Bottle size:** 0,75 l

**Serving temperature:** 10-12 °C

### Winemakers note

Valle is always a youthful wine consisting mainly of Malvasia Istarska with addition of Sauvignon Blanc. Former is giving body and texture to the blend and the latter is adding giving vibrancy, freshness, and aromatic complexity. Harvest 2023 gave it pale to medium golden colour.

On the nose it is youthful, refreshing, intensity is on the upper side of medium. There is plenty of ripe tropical fruits such as banana, mango, passion fruit, orange, as well as peaches. A thin herbaceous layer and a wet stone note are both adding to its diversity. It is dry on the palate, with balancing acidity levels. Medium bodied with rather intense character showing the same set of aromas as on the palate and some salty touch which is almost always part of this wine. With a rather long finish.

### Food matching

Although this one does not possess neither high acidity, neither low alcohol levels, its salinity and persistence still makes it for a classic aperitif wine. It will find perfect company with all kinds of salads, vegetables, risotto, and pasta, including various seafood. Great also as a wine by glass in a good restaurant or wine bar. All in all, Valle is a very food-friendly wine.

### Ageing potential

It is best now (January 2024) and will drink nicely for the next two years. Drink 2024-2025.