

VIOLETTA 2023



Grape variety: Merlot 80%, Teran 20%

Category: dry rose wines

Wine-growing area: West Istria, Croatia

Vineyard: Vale and Santa Lucia

Vineyard age: 16 – 25 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: 11,5 %vol

Total acidity: 5,6 g/l

Unfermented sugar: 3,4 g/l

Bottle size: 0,75 l

Serving temperature: 6-8 °C

Tasting note:

Violetta 2023 shows lovely pale to medium pink colour. Young and refreshing on the nose, it is showing red fruits, grapefruit, lemon, and some herbaceous notes.

Wine is dry on the palate, lighter on body and lovingly refreshing. Focused, very nicely drinkable with quite remarkable fruity finish.

Food matching:

Though a great aperitif and a perfect summer wine and wine by glass, Violetta is very good food companion. It will pair seafood, or fish carpaccio with olive oil. The bravest would add capers. A perfect match!

Ageing potential

Best to be enjoyed young - from 2024 to mid 2025.