

San Salvatore Malvazija 2015

This Malvasia vineyard is planted at our highest position, at an impressive 400 meters above sea level. In good and dry years, when the grapes can remain on the vine a bit longer, we use them to produce dessert wines through the so-called passito method. The late-harvest grapes are further air-dried for three months, during which the berries become wrinkled, concentrating sugars and acids, ultimately yielding a complex and irresistibly enticing sweet nectar.

Malvasia San Salvatore is a type of dessert wine that can be aged for decades, during which its quality will only continue to develop. It is conceived as a wine for special moments or as a gift for significant life occasions.

Description:

Deep amber in color. A very sweet and incredibly layered wine with multiple dimensions. Its aroma is intense, with abundant honeyed tones, followed by notes of raisins and dried apricots, while in the background, there are hints of spices and dried herbs. The taste is intensely sweet, well-developed, pleasantly spiced, and pleasantly bitter, with a substantial amount of sweetness on the finish. It can be aged for another fifteen years, but it's currently at its ideal stage for consumption.

Assortment and ratio

Istrian Malvazija 100%

Vineyard area

Istra, Motovun

Vineyard name

San Salvatore

Ground type

Flysch

Vineyard age

Planted in the year 2000.

Altitude

400 m

Yields

4 tons per hectare

Harvest type

Hand-harvested

Vinification

Drying the grapes naturally in covered and open spaces for a duration of 3 months. Subsequently, maceration and the start of fermentation for 10 to 15 days using indigenous yeasts, followed by pressing and several months of ongoing fermentation in a steel tank at temperatures of 10 to 13 ° C.

Maturation

2.5 years (30 months) after the completion of fermentation in 225-liter barrels

Maturation in the bottle

2 years

Analytical data

Alcohol 11.5%, total acidity 6.3g, residual sugar 215g