

### **Corona Grande 2023**

*This is our basic dessert wine that comes from the namesake vineyard. It is a blend of Malvasia Istriana and White Muscat with a smaller percentage of a rare local variety called Ulovina. Corona Grande is a late harvest wine, with grapes additionally dried up to three months after the harvest to concentrate the sugar and balance the acidity at the optimum level. The result is a very sweet wine with a dense texture and a delicious finish.*

#### **Description:**

*Deep and dark golden colour. Exceptionally aromatic on the nose, sweet and lively on the palate. Excellent balance between the acidity and sweetness. In this blend, Malvasia gives the body, White Muscat adds the aroma, and Ulovina provides freshness. The smell is intense and rich, Muscat aromas mixed with raisins, dried apricots and peach jam. The taste is very sweet and dense, concentrated, both lively and opulent, with a long finish, seductively calling for another sip.*

#### **Assortment and ratio**

*Malvasia Istriana 60%, White Muscat 35%, Ulovina 5%*

#### **Vineyard area**

*Istria, Motovun*

#### **Vineyard name**

*Corona grande (Malvasia, Ulovina), San Salvatore (Muscat)*

#### **Ground type**

*Flysch (white soil and marl with a very small percentage of clay)*

#### **Vineyard age**

*Planted in 2000 (Muscat), 2003 (Malvasia), and 1946 (Ulovina).*

#### **Altitude**

*From 330 to 400 m*

#### **Yields**

*6 tons per hectare*

#### **Harvest type**

*By hand*

#### **Vinification**

*Natural air-drying of grapes in a covered open-air space for 3 months, followed by maceration and fermentation for 10 to 15 days on wild yeast, pressing and a few more months of fermentation in stainless steel tank at the temperature of 10 to 13 ° C*

#### **Maturation**

*1 year in stainless steel tank after fermentation*

#### **Maturation in the bottle**

*1 year*

#### **Analytical data**

*Alcohol 14%, residual sugar 122,5 g*