

**Malvazija Livio Benvenuti 2023**

Malvasia Livio Benvenuti (formerly Anno Domini) is the essence of the Motovun terroir. It is a more complex and aged wine with the potential for many years of preservation. The grapes come from our oldest vineyards in the proportion that each year requires, depending on the frequency of rainfall and the average temperature. It is matured in older large wooden barrels, aromatically neutral, in which it develops its varietal characteristics and emphasizes the terroir stamp. It has the potential for a very long life, suitable for wine collectors and true lovers of the noble properties of aged wines.

**Description:**

Vibrant and deeper yellowish green color. It has an intense and layered aroma that exudes the aromas of ripe Malvasia grapes, mixed with ripe peach and pear. In the background, there are layers of yeasty, creamy notes. The taste is characterized by the high intensity and sweetness of ripe grapes. Then the freshness is accentuated, then the sparkling minerality and simultaneous creaminess. In the mouth it is luxurious and intense, with depth and stimulating acids, slightly rounded in the middle, with a long and minerally salty finish. Potential for keeping and additional development for five to ten years from harvest.

**Assortment and ratio**

Malvasia Istriana 100%

**Vineyard area**

Istria, Motovun

**Vineyard name**

Turkovo and Motovun

**Ground type**

Flysch 70%, clay 30% (Turkovo), white soil with a large share of clay and a smaller percentage of flysch (Motovun)

**Vineyard age**

Planted in 1946 (Turkovo) and 1962 (Motovun)

**Altitude**

330 m (Turkovo), 170 m (Motovun)

**Yields**

5,5 tons per hectare

**Harvest type**

By hand

**Vinification**

Maceration along with fermentation on wild yeast in stainless steel tank for 15 days on the temperature from 15 to 18 ° C, followed by pressing, with the end of fermentation in a large 2,000-litre oak barrel

**Maturation**

One year (12 months) on fine lees with occasional stirring in an old 2.000-litre oak barrel

**Maturation in the bottle**

1 year (12 months)

**Analytical data**

Alcohol 14%