Malvazija Livio Benvenuti 2024

The Livio line features two labels: one red and one white, Teran and Malvasia. Just as Livio Teran represents red wines of Motovun, so too is Malvazija Livio tasked with expressing Istrian Malvasia as a terroir-driven white wine. Malvazija Livio tells the story of what an aged white wine from Motovun can be. It comes from a challenging vintage, which ultimately gives it a distinctive character that will likely be most interesting after its fourth year of aging. In a way, it's a blend, combining grapes from some of our best vineyards, with proportions determined by the nature of the vintage. When the goal is to showcase terroir, winemaking techniques must be subtle and restrained. For that reason, less batonage is done only occasionally and carefully, and the oak barrels used for aging are large-volume and previously used multiple times. The wine has a strong aging potential.

Year: 2024

When we winemakers describe a year as challenging, that still leaves room for great results — challenges can be met. The 2024 vintage was especially demanding due to drought and a slightly earlier ripening. The year began quite moderately, with no signs of what was to come. Still, if you can respond to nature's demands, such years can leave a unique and compelling mark on the wine, giving it character and depth over time. That's why, despite the drought and some late rains, we were determined to produce Livio Malvazija in 2024. Slightly elevated in extract, gently pressed and handled with subtlety, the result is a wine with a distinctive and inimitable spirit, much like Mr. Livio himself.



Description:

The wine shines with a brilliant golden hue, resembling polished gold, and glides smoothly along the glass. The nose is rich and highly layered, dominated by a creamy profile that doesn't immediately hint at the full body this wine clearly possesses. Ripe apricots, quince compote, and homemade yellow custard take center stage, followed by more mature notes of apple and pear. Aging in large Slavonian oak barrels goes largely unnoticed on the nose, with only subtle hints of light caramel indicating a minimal oxidative influence. Over this entire aromatic harmony floats a delicate note of grated lemon zest. On the palate, it has refreshing acidity that gives the wine elegance and prolongs the finish. In the end, this is a harmonious wine with a unique expression of Istrian Malvasia, one that will age gracefully and captivate passionate collectors.

Technical data:

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%, total acidity 5,7g, residual sugar 3,0g, pH 3,0

Gastronomic recommendation:

The wine's specific profile makes it a perfect match for certain dishes, such as baked mollusks, pumpkin gnocchi, bottarga, chanterelle mushrooms, or dishes flavored with saffron