



DINGAČ

VINOGRAD SV LUCIA

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2008

2008

VINTAGE 2008

THE PEOPLE

Owner: Family Tolj
Winemaker: Ernest Tolj
Consultants: Michel Rolland, Thierry Haberer
Oenologists: Tomislav Svalina, Dubravka Šerković
Manager: Rafael Marić
Cellar Master: Dujo Grubišić
Vineyard Manager: Josip Marić

THE CULTIVATION

Geology: Red rocky soil
Planted area: 8 hectares
Grape Variety: 100% Plavacmali
Rootstock: 110 Richter
Density: 10 000 plants per hectare
Pruning: En gobelett

THE VINIFICATION

Harvest: Hand picked and sorted, then double sorted on tables
Fermentation: 50% in new French oak barrels
25% in 32hl oak vats
25% in 32hl concrete tanks
Special Features: Separate vinification according to the terroir and age of the vines, corresponding to the plot by plot care of the vineyard.
Temperature Control: Automatic regulation. At the start of fermentation fractioned pumping over, reduced during fermentation.

THE MATURATION:

Barrels: 100% new French oak; 4 different cooperages
Period: 18 – 24 months

THE WINE

4000 bottles or 330 cases

Aromas of ripe tree fruit and berries, cherry and black-berry, are packed together with those of spice, cinnamon and clove.

In this thick ruby red wine tertiary woody aromas of leather and tobacco, as well as chocolate, infuse with hints of smoke and wet earth.

Dry warm and soft...

Full-bodied with silky tannins. The palate is dominated by cherry fruit, suggestions of cinnamon and clove, and rounded with notes of leather, tobacco and chocolate.

THE PLEASURE

Well balanced with a long finish.
The perfect partner for grilled red meat and sauces, as well as with aged sheep cheese, and soft-ripened cow cheese.

Enjoy in a Burgundy glass at 16°C/61F

Ready to drink between now and...