



DINGAČ

VINOGRAD SV LUCIA

DINGAČ
2010

2010

VINTAGE 2010



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% Plavac mali
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

7500 bottles or 625 cases

First nose is dominated by cherry aromas followed by those of blackberry and blueberry.

Rich in mediterranean spices such as oregano, basil and ome mint. Full bodied, rounded, silky tannins, the palate is dominated by plums, dark chocolate, carob and cookie aromas, followed by smokey scents of tobacco.
Very long lasting spicy finish.

THE PLEASURE

Well balanced start reveals a warm and full bodied wine of a pleasant acidity. Dingač is dominated by elements of chocolate and ripe fruit, and some nutty elements in the background. This rounded Plavac mali partners well with a wide range of red meat dishes with sauces and grilled, as well as with dark chocolate and aged cheese.

Enjoy in a Burgundy glass at 16°C/61F

Ready to drink between now and ...