



NEVINA

VINOGRAD SV ANTE

ISTRA
2009

2009

VINTAGE 2009

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: Alojz Ivetac

THE CULTIVATION

Geology: Red calcareous soil
Planted area: 16 hectares
Grape Variety: 72% Malvasia Istriana
28% Chardonnay
Rootstock: SO4
Density: 7 000 plants per hectare
Pruning: Upright cordon

THE VINIFICATION

Harvest: Hand picked and sorted,
then double sorted on tables
Fermentation: 50 % in new French oak barrels
25 % in 20hl stainless steel tanks
25 % in egg shape 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.

THE MATURATION

Barrels: 70 % new French oak barrels
3 different cooperages
Period: 6 – 9 months

THE WINE

12 000 bottles or 1 000 cases

The colour is vibrant. Stra yellow with golden nuances, this dry white of layered texture is rich in tree, dried and tropical fruit aromas, Quince, dried apricot, candied orange peel and pineapple with a hint of floral, spice and herbaceous aromas of dried elderflower, white pepper, hay and mediterranean herbs.

Medium-bodied. Fresh and persistend.

THE PLEASURE

Well balanced, with intense notes of fruit and spice on the palate, together with a mouthful of bitter almond that characterizes the long finish.

The perfect partner for white fish, crustacean pasta or risotto, as well as white meat and spicy food.

Enjoy in a Montrachet Chardonnay style glass at a temperature of 12°C/53F.

Ready to share between now and 2020.