



NEVINA
VINOGRAD SV ANTE

ISTRA
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: 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

14 000 bottles or 1 150 cases

Straw yellow with golden nuances in colour, Nevina is beautifully intensive on the nose. Clear. Complex. The wine is characterised by aromas of honey, yellow fruit, quince and pear, as well as vanilla. Secondary nutty aromas are intermixed with those of dusty citrus elements and tropical fruits.

THE PLEASURE

The wine is medium-bodied, creamy and of pleasant acidity and freshness. Palate is dominated by green apple, with hints of spice and white pepper. Notes of bitter almond and citrus, together with elderberry in the background, round-up the experience of this Malvasia Istriana-Chardonnay cuvee. Nevina partners well with pastas and risottos, as well as with white fish. Enjoy in a Montrachet Chardonnay-style glass at a temperature of 12C/53F.

Ready to drink between now and 2020.