



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.