



NEVINA
VINOGRAD SV ANTE

ISTRA
2011

2011

VINTAGE 2011

THE PEOPLE

Owner: Family Tolj
Winemaker: Ernest Tolj
Consultants: Michel Rolland
Thierry Haberer
Oenologists: Tomislav Svalina
Andro Jeličić
Manager: Rafael Marić
Cellar Master: Dujo Grubišić
Vineyard Manager: Alojz Ivétac

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
50 % 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
3 different cooperages
Period: 6 – 9 months

THE WINE

The color is very clear, straw yellow with golden nuances. Nevina is very intensive and complex on the nose. The wine is characterized by citrus aromas such as lemon and lime, peach and some tropic fruit such as pineapple.

It is very mineral and fresh, with secondary aromas of honey and nuts, herbs, mint and some white pepper.

THE PLEASURE

This medium bodied wine is very creamy and of a very pleasant acidity. Palate is dominated by citrus aromas, green apple and peach. It has a very long lasting finish with elderberry flower aromas in retrotaste.

Nevina partners well with white fish, pastas and risotto dishes, all kinds of Asian cuisine, creamy and fresh cheese.

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

Ready to drink between now and ...