



Sv ROKO
VINOGRAD SV ROKO

DALMACIJA
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: Rocky chestnut soil
Planted area: 16 hectares
Grape Variety: 100% Plavac mali
Rootstock: 110 Richter
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 60hl oak vats
25 % in 60hl 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: 70 % new French oak barrels
4 different cooperages
Period: 12 – 24 months

THE WINE

12 000 bottles or 1 000 cases

The color is ruby red with purple nuances. This thick, complex wine is full of rich aromas of ripe tree fruit and berries, plum, fig and blackberry.

Spicy notes of licorice, thyme and oregano are intermixed with woody aromas of bourbon vanilla and tanned leather.

Dry, warm and soft ...

The full-bodied, mineral, layered texture is dominated by plums, figs and dried mediterranean herbs.

THE PLEASURE

Well balanced with a long finish.

The perfect partner for grilled red meat and sauces, aged sheep cheese and soft-ripened cow cheese.

Enjoy in a Bordeaux style glass at a temperature of 16°C/61F.

Ready to share between now and 2030.