



# FRANKOVIĆ

## Cuvee Filiam 2020

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*Cuvee Filiam is a blend of three white varieties: Chardonnay, Malvazija and Sauvignon, 50/25/25. Very complex grapes due to small yields, up to 1 kg per vine. After processing, Malvazija and Chardonnay are macerated for 3 days, while Sauvignon is immediately pressed and starts fermentation in stainless steel tanks. After maceration, Chardonnay and Sauvignon are aged for 12 months in French oak, with occasional mixing of the lees. After aging in barrels, it requires further aging in stainless steel and bottle. A wine that expresses the potential of the terroir, accentuated minerality and a very long duration in the mouth.*

### Vineyard

Grape variety:	50% Chardonnay, 25% Malvazija, 25% Sauvignon Blanc
Category:	Dry white wine
Wine growing area:	West Istria, Croatia
Vineyard:	Santa Lucia
Vineyard age and yield:	15-30 years, 1-1,5kg
Altitude of vineyard:	200-240m
Vineyard orientation:	South, southwest
Soil composition:	Flysch, limestone and clay
Harvested:	By hand

### Cellar

Maceration:	Cryo maceration 3 days
Vinification:	Manual grape selection of best grapes, cryo maceration, pressing, fermentation
Aging:	Malvazija and Chardonnay aged 12 months by the sur lie method in new and used barrique and tonneau barrels of french oak, Sauvignon only in inox.
Further aging:	5 months in inox everything together
Aging in bottle:	18 months

### Other

Alcohol by volume:	13,0 vol %
Unfermented sugar:	1,5 g/l
Ph:	3,42
Total acidity:	5,5 g/l
Bottle size:	0,75 l
Serving temperature:	12-14 °C