



FRANKOVIĆ

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Malvazija sur lie, Korona 2018

Malvazija sur lie aged in barrique barrels for ten months. This wine has a full body, it is rich in the mouth and on the nose, remarkably mature, showing it is obtained from slightly overripe grapes from a later harvest. The scent is extremely rich with a unique blend of oral and fruity notes with sweet spices. On the palate it gives a sophisticated and beautiful development of honey, vanilla and oak. This wine, with its creamy texture, gives full flavor and a long lasting after taste which remains forever in your memory.

Vineyard

Grape variety:	Malvazija istarska
Category:	Dry white wine
Wine growing area:	West Istria, Croatia
Vineyard:	Santa Lucia
Vineyard age and yield:	30-60 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:	Aging 12 months by the sur lie method in new and used barrique and tonneau barrels of french oak, further aging 2 months in inox
Aging in bottle:	36 months

Other

Alcohol by volume:	14,5 vol %
Unfermented sugar:	1 g/l
Ph:	3,31
Total acidity:	5,9 g/l
Bottle size:	0,75 l, 1,5 L
Serving temperature:	12-14 °C

