



**Name:** Rodica Malvasia

**Classification:** Dry white wine

**Varietals:** 100% Malvazija Istriana

**Appellation:** Truške, Istria, Slovenia

**Density & Yield:** 5,000 vines/ha; 1 kg/vine

**Annual Production:** 10,000 bottles

**Alcohol:** 12,5%

**Climate:** Mild Mediterranean, with dry and hot summers, and mild winters.

**Terrain:** The picturesque hills near Marezige and Truške are located 5 km from the Adriatic sea, more specifically the Gulf of Trieste. Rodica family vineyards are planted at 250-350 meters asl, terraced, facing South. They enjoy significant day-night temperature swings, constant breezes, which keeps the vineyards well-ventilated and naturally healthy for organic farming. The soil is rich with minerals, consisting predominantly of limestone. The vines are forced to “fight” to get water, which results in better quality grapes.

**Farming:** Certified Organic. Every second row of the vineyard is empty and planted with grass. Only natural fertilizer produced from natural manure is allowed. The vineyards are worked without any irrigation.

**Vinification:** After de-stemming the grapes are macerated with the pulp and skins for just a few hours and spontaneous fermentation begins. The wine is then transferred into stainless steel tanks where it finishes the fermentation process. Up to 25% of the wine was matured for 6 months in 2,500-liter acacia barrels, and then blended in stainless steel tanks and bottled unfiltered.

**Tasting Notes:** The nose offers aromas of wild flowers and peach. Medium-body with balanced acidity and bright fruitiness, this malvasia is elegant and refreshing. We recommend opening in advance and allowing the wine to breathe for 30 minutes before consuming.

Enjoy it with pasta with truffles (Istrian specialty!) as well as young goat cheese, prosciutto and other charcuterie, grilled fish, calamari, lobster or roasted poultry with rosemary.

**Winery:** In 1998, Marinko Rodica, a car mechanic by trade, decided to start a new chapter in his life and became a winemaker. 10 years later, in 2008 Rodica family winery had sixty thousand vines and was certified organic. The brand new environmentally friendly and energy efficient wine cellar was completed in 2012. None of this would be possible without Marinko’s vision and passion and the support of his entire family. Today, Rodica estate organically farms 15 hectares of vineyards, with most of them planted with Malvasia and Refošk.