



**Name:** Rodica Sparkling Malvasia

**Classification:** Dry Col Fondo sparkling white wine

**Varietals:** 100% Malvazija Istriana

**Appellation:** Truške, Istria, Slovenia

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

**Annual Production:** 5,000 bottles

**Alcohol:** 12%

**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:** Hand-harvested grapes go through 1+ day skin maceration period, followed by spontaneous fermentation and 6 months in used 2,500L acacia wood barrels and then 6 months in stainless steel tanks. Next harvest, unfermented Malvasia is added to the wine and second fermentation begins. The fermenting wine is then bottled immediately with crown caps, and natural secondary fermentation continues in the bottles. The wine is not disgorged, hence the “col fondo” sediment. The wine is aged for 5 months in stainless steel (inox) tanks, coarsely fined and filtered before bottling.

**Tasting Notes:** A naturally made sparkling Malvasia Istriana from Slovenian Istria, Slovenia. Think orange wine meets pet-nat, meets traditional method sparkling. Exceptionally elegant and sophisticated, quite fruity and floral, but still a bit yeasty and funky. Lots of chewy texture, layers of complexity.

Serve it cold as an aperitif, but also with charcuterie, young cheeses, or not so sweet desserts like panna cotta or olive oil cake.

**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.