



~ V I N A ~
SKARAMUČA



Dingač - Pelješac Peninsula - Dalmatia, Croatia

The Skaramuča family has been cultivating grapes in this region for several generations. They currently own 20 hectares of vineyard on Pelješac Peninsula, with a majority of these located in the Dingač region, which was recognized and protected by Geneva Convention back in 1961. Rocky soil, steep slopes (up to 70%) and many hours of sun make this area perfect for growing the Plavac Mali grape. This area is also the fifth-highest worldwide in terms of year-round temperature. When Ivo Skaramuča first took over his family vineyards, they had only few hectares of vineyards planted within the Dingač region. The only route to the local village from the vineyards was travel over the hill using donkeys, which took about 2 hours. A tunnel through the mountain was built in 1973, which made this area much more accessible. Over the next 15 years, Ivo purchased additional land which had some vines planted, but was mostly overgrown by shrubs and pine trees. Cleaning up these vineyards was a difficult task on the 45-degree slopes, and everything had to be cut by hand. The results were worth it, though; today they have the largest vineyard on Pelješac Peninsula and within the Dingač position.



Dingač 2010

Premium Quality Wine

Plavac Mali is a native grape to Croatia that is grown almost exclusively in the region of Dalmatia. The name literally means, "little blue" in Croatian, which refers to the small, bluish grapes produced by these vines. This wine comes from the Dingač region of Pelješac Peninsula, recognized in 1961 by the Geneva Convention. The Mediterranean climate, with its short, mild

winters and long, warm summers full of sunshine, gives birth to amazing wines like this Dingač, boasting the ideal ratio of alcohol, acid, minerals, tannin, and color. Organically grown with only natural fertilizers and natural yeasts used.

Variety: Plavac Mali

Vintage: 2010

Category: Dry red wine

Alcohol: 14%

Vineyards: Dingač

Picking: manual

Aging: 12 months in large 3000L barrels, 6 months in bottle