

Benvenuti Istra, Croatia

The story of the Benvenuti winery is a story of family, tradition and terroir. It began in 1946 when Peter Benvenuti planted his first vineyard, which is still cultivated today. The expansion of the vineyard continued in 2000 when Livio Benvenuti, together with his sons Albert and Nicholas, planted new vines. The goal of family Benvenuti was to produce high quality wines and create a recognizable brand from three indigenous Istrian varieties: Istrian Malvasia, Teran, and Muscat. Throughout history, these three varieties have given the best results in Istria. In 2003 in the family Benvenuti received their first gold medal.

Today the family has 15 hectares (37 acres) of vineyards. The terraced vineyards are placed on specific micro locations at about 250- 400m above sea level. The heart of the vineyard is the location of San Salvatore, which is located at an altitude of 400m. The vineyards are located on a white soil (limestone) which along with the special micro-climate give the wine rich aroma and a pronounced minerality, freshness, and full reflection of the quality of varietals. Annual production of wine is about 8000 cases.



Malvasia "Anno Domini" *Premium Quality Wine*

This Malvasia is aged in barrels and goes through extended maceration, which brings out extra color, tannin and aromas of the grape. Golden yellow color with aromas of dried pears, orange peel and almonds, all following thru the palate and finishing with silky tannins usually found in red wines. Although the wine is powerful, there is still freshness that stems from minerality and balanced acid.

Grape: Istrian Malvasia
Vineyards: Turk-position south-west
Average age of the vineyards: 28 years
Growing form: single Guyot
Density: 0.8m x 2.5m
Altitude: 350 m
Yields per hectare: 4 800kg
Harvest time: Sept 10-25
Maceration: 15 days
Yeast: native, spontaneous
Aging: 2 years 2000L
Aging potential: 20 years
Bottles produced: 5,000

