



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.



Teran Santa Elisabetta

Premium Quality Wine

Santa Elisabetta is the newest project from Benvenuti Winery. Grapes for this wine come from Santa Elisabetta vineyard that is 330 meters above sea level and in a perfect position for maximum sun exposure. Close to 70% of the fruit was dropped during the green harvest and grapes were picked later than the rest of the Teran vineyards. Wine is produced exclusively in exceptional vintage years.

Aromas of freshly picked blueberries, fresh nettle, tomato skins, and ripe summer fruit, especially cherries. Full body and dry with medium acidity. Notes of blueberries, cherries, plum, black tea, spices and a touch of vanilla. Tannins are dense but polished, with well integrated alcohol, making for a refined and exceptionally balanced wine.

Grape: Teran

Vineyards: Santa Elisabetta

Average age of the vineyards: 16 years

Growing form: single Guyot

Density: 4000 vines per ha

Altitude: 300-350 m

Yields per hectare: 4000kg

Harvest time: Oct 10

Maceration: 20 days

Fermentation: Stainless steel

Yeast: native

Aging: 2 years in French barrels 500L and 2 years in bottle

Aging potential: 30+ years

Bottles produced: 3,400

