


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 gave the best results in Istria. In 2003 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 the varieties. Annual production of wine is about 8000 cases.



Istrian Malvasia

Quality Wine of Controlled Origin

Malvasia Istriana is now recognized as the leading Istrian grape variety and one of the most important indigenous Croatian varieties. This Malvasia is harmonious and full-bodied with great structure. It has exceptional freshness and minerality, fruit forward and very drinkable. Grapes for this Malvasia are grown on terraced vineyards, white limestone soil on several elevations, all between 250 and 400 meters high. 5800 cases produced.

Grape: Istrian Malvasia
Type: dry white wine
Alcohol: 13 vol%
Growing form: single Gytot
Density: 0.8m x 2.5m
Elevation: 250- 400 m
Harvest: by hand
Yield per ha: 6 000kg
Harvest time: Sept 10-25
Vinification: stainless steel
Aging: 6 months in bottle

