



Benvenuti

## Istra, Croatia

The story of the Benvenuti winery is a story of family, tradition and terroir. It began in 1946 when Petar 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 Nikola, 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 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 the varieties. Annual production of wine is about 70,000 bottles.



## Benvenuti Teran Anno Domini

Quality Wine of Controlled Origin

Teran is an indigenous Istrian red grape with a high acidity level and a large percentage of pigments, which gives it a fine, dark ruby color with purple shades, and quite a rich extract that depends on yield and position. The key factors to controlling acidity are reducing yields, harvesting at the most opportune moment, and aging in barriques. Color varies from ruby-red to a deeper shade, and alcohol levels ensure a more rounded and fuller-bodied wine. The bouquet of Teran is very specific and easily recognizable; it is usually reminiscent of ripe blackberries, herbs, and spices.

*Variety:* Teran  
*Category:* Dry red wine  
*Alcohol:* 14%  
*Vineyards:* St. Elizabeta, Brkač  
*Size of the vineyard:* 4ha  
*Average age:* 28 years  
*Growing form:* single Guyot  
*Altitude:* 100 - 300 m  
*Yields per hectare:* 4 000kg  
*Picking:* manual  
*Harvest time:* Oct 10-15  
*Maceration:* 20 days  
*Yeast:* native, spontaneous  
*Aging:* 2 years- 10% barrique  
           90% of large oak barrels  
*Production:* 10,000 bottles

