



## ~ 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. His son Igor Skaramuča and daughter Ivana Anđelić continued the story of this Pelješac winery with immense respect for dedicated work and creation. Today the winery is managed by a team made up of Igor Skaramuča, Ivana and Branimir Anđelić. Together, they maintain vineyards, invest in new technologies, create new specialty wine collections and market themselves, contributing to the modern development of the winery.



### Pošip

*Premium Quality Wine*

Pošip (po-ship) is an indigenous white varietal originally from the island of Korčula. It is a hybrid of two grape varietals that are also native to Korčula: Bratkovina, and Zlatica. Pošip is primarily grown on Korčula, but can also be found on the neighboring island of Hvar, and in Brač (Pelješac Peninsula,) as well as the coastal region of Šibenik. It has adapted exceptionally well to its original habitat, gives good yields, has an excellent ability to accumulate high sugar content, up to 25 g per liter and, most importantly for the hot, Mediterranean climate preserves acids extremely well. A beautiful golden color with aromas of dried apricots and figs. Silky texture, medium bodied with mouth watering minerality lingering on the finish. Great wine with any type of seafood, cheeses and Mediterranean food in general.

*Variety:* Pošip

*Category:* Dry white wine

*Alcohol:* 13.5%

*Vineyards:* Korčula Island

*Picking:* Manual

*Winemaking:* Stainless steel fermented

