

## TERAN OF CROATIAN ISTRIA

A quality dry red wine produced from the Teran grape variety, an autochthonous variety historically established in northern Istria. Its typical features are both relatively high acids and moderate amounts of residual sugars, which ultimately contribute to a not very high

alcohol content. Istrian Teran SanMauro has a specific ruby red colour with violet hues and strong body; it also offers a very pronounced varietal aroma and a taste reminiscent of sour cherries and forest fruit, as well as blackberries and raspberries.

The note of refinement in wood complements the fruity aroma with a balanced vanilla nuance. In the mouth, it is pleasantly vinous and juicy, and certainly highly appreciable in all seasons for a wide chance of intriguing gastronomic combinations.



<i>Food &amp; Wine</i>	with hard sheep cheese, typical raw ham, venison and a lot of baked meals
<i>Varietal composition</i>	100 % Teran of Croatian Istria
<i>Harvest</i>	Manual, from the end of September until the beginning of October
<i>Vinification</i>	until 14 days inside stainless steel, next maturation in Slavonian oak barrels
<i>Maturation/Finishing</i>	50% maturation in 250l Slavonian oak barrels, 4 months in stainless steel & finishing in bottle
<i>Alcohol content</i>	11,0–12,5 %
<i>Total acidity</i>	5–7 g/l
<i>Total sugar</i>	2–6 g/l
<i>Age of vineyard</i>	median age 35 y.o.
<i>Vineyard slope direction</i>	South-southwest
<i>Number of vines per ha</i>	3800
<i>Vineyard cultivation</i>	integrated
<i>Altitude above sea level</i>	200–250 m
<i>Pruning system</i>	Single or double guyot
<i>Type of soil</i>	flysch
<i>Production per ha</i>	2500–3500 l
<i>Nr. of bottles per year</i>	1500–2000
<i>Bottle format</i>	0,75 l
<i>Recommended serving temperature</i>	14–16 °C
<i>Aging potential in bottle</i>	Up to 10 years

Contains sulphites. Keep in a dry and dark place, away from heat and direct sunlight.