

VINO PRIJATELJSTVA

Sweet dessert and meditation wine of superior quality. It is produced from selected bunches of the Muscat of Momjan variety, which -after two months of natural drying on straw and in combination with natural noble molds (biotritis)- develop unique and characteristic aromas by symbiosis. Next it ferments for 12 months in medium-toasted Slavonian oak barrels, then continues to refine

for three years in stainless steel and finally twelve months inside bottle before distribution. Taking advantage of the specific conditions of the Momjan terroir, a blend of extraordinary quality is obtained, thanks also to the drying of only selected bunches, in order to preserve the delicate aromas and high sugar content of the original variety, grown on the "white soil" of Northern Croatian Istria, just a few kilometers from the Adriatic shore.

This "Wine of Friendship" is therefore the best choice of our harvests, with an intense golden color with orange reflections. Its own specifics are the high content of unfermented sugars and the remarkable density inside mouth. The aroma is intense and recalls raisins, honey, apricots and prunes. The taste is full, enveloping and delicate, harmonious evolution of the primary muscat aromas in the more complex tertiary aromas of aging. Long-lasting. Limited production only in selected vintages.



<i>Food & Wine</i>	Premium dessert or meditation wine
<i>Variety</i>	100 % Muscat of Momjan
<i>Harvest</i>	manual, at the end of september
<i>Vinification</i>	withered bunches at least 60days on straw, in presence of noble molds
<i>Maturation/finish</i>	it ferments 12months in Slavonian oak barrels, next 36months in steel tanks
<i>Alcohol content</i>	13,5-14,0% vol.
<i>Total acidity</i>	4-7 g/l
<i>Total sugar</i>	125-140 g/l
<i>Age of the vineyard</i>	median age, 25 y.o.
<i>Vineyard slope direction</i>	south-southwest
<i>Number of vines per ha</i>	4000
<i>Vineyard cultivation</i>	integrated
<i>Altitude</i>	200–320 m
<i>Pruning system</i>	single or double Guyot
<i>Type of soil</i>	flysch+calcite&dolomie
<i>Production per ha</i>	200-250 l
<i>Nr. of bottles per year</i>	600–700
<i>Bottle</i>	0,375 L
<i>Recommended serving temperature</i>	8–10 °C
<i>Ageing/bottling potential</i>	10 years and beyond

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