



Name: Piližota Plavina

Classification: Dry red wine

Varietals: 100% Plavina

Appellation: Outskirts of Šibenik, Dalmatia, Croatia

Density & Yield: 6,000 vines/ha; 1.5 kg/vine

Annual Production: 20,000 bottles

Alcohol: 12.7%

Climate: Mediterranean, with dry and hot summers, and mild winters.

Terrain: Inland locations near the beautiful and historic town of Šibenik. A terrain made up of various vineyard locations on slopes or semi-slopes, with an altitude of 50 to 300 meters asl. The vineyards see some of the warmer temperatures in Northern and Central Dalmatia, with interestingly cooler nights and constant breezes. Mostly fertile red and brown top soil with finer brown clay stones, and a rugged and tough limestone foundation.

Farming: No irrigation, minimal amount of spraying in Spring with only small amounts of powdered sulfites.

Vinification: Hand-harvested, de-stemmed, with classic fermentation in open stainless steel vats, with approximately 10 days of skin maceration. Aged in stainless steel tanks and then afterwards put into large used Slavonian oak barrels of 600 liters for about 12-18 months. Wine is coarsely filtered.

Tasting Notes: When compared to other coastal reds, Plavina is a bit fresher, softer, brighter, more restrained, and livelier, so much so that one would never guess that it comes from a warmer climate on the rocky soils located right in front of the pristine Adriatic Sea! We're happy that Piližota's Plavina has really expressed its authentic Dalmatian characteristics: lively acidity, fresh red berries and fruit, lower alcohol that isn't overpowering, a solid tannin structure, with a hint of chocolate and constant undertones of Dalmatian earthiness.

Though the medium-body does have the ability to accompany a nicely grilled steak, red meat roasts, quail, rabbit, or sautéed pork tender loin, it can also be matched up against simpler foods such as cured meats and cheeses, and comfort foods like sausages/sauerkraut, hearty soups, and homemade burgers.

Winery: Ivica Piližota is a humble owner of a winery and vineyards in the inland locations surrounding the beautiful and historic town of Šibenik, in Central Dalmatia. Soil here is made up of mostly fertile red and brown top soil with finer brown clay stones, and a rugged and tough limestone foundation. The vineyard locations are on slopes or semi-slopes, with an altitude level of 50 to 300 meters above sea level. These vineyards see some of the warmer temperatures in Northern and Central Dalmatia, with interestingly cooler nights and constant salty breezes that whip around this hill and mountain crammed area.