



Name: Rodica Malvasia Selection

Classification: Dry skin contact white wine

Varietals: 100% Malvazija Istriana

Appellation: Truške, Istria, Slovenia

Density & Yield: 5,000 vines/ha; 1 kg/vine

Annual Production: 5,000 bottles

Alcohol: 13%

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

Terrain: The picturesque hills near Marezige and Truške are located 5 km from the Adriatic sea, more specifically the Gulf of Trieste. Rodica family vineyards are planted at 250-350 meters asl, terraced, facing South. They enjoy significant day-night temperature swings, constant breezes, which keeps the vineyards well-ventilated and naturally healthy for organic farming. The soil is rich with minerals, consisting predominantly of limestone. The vines are forced to “fight” to get water, which results in better quality grapes.

Farming: Certified Organic. Every second row of the vineyard is empty and planted with grass. Only natural fertilizer produced from natural manure is allowed. The vineyards are worked without any irrigation.

Vinification: 50% of the wine was naturally fermented on the skins for 3 days in stainless steel tanks to preserve varietal aromas, followed by 6 months of aging in 2,500L acacia barrels. While the other 50% of the wine was naturally fermented on the skins for 20 days in open vats to get more secondary notes, followed by aging for 2 and a half years in used French barrique barrels. Bottled unfiltered.

Tasting Notes: This is an orange wine that combines the structure and complexity of a skin contact white with friendly and inviting aromatics. Those who like musky oxidative qualities of orange wine will certainly find them here. But there is also plenty of fruit aromas of white flowers, peach cobbler and baked apples. The palate is only slightly tannic thus making this wine quite approachable and versatile with food.

Serve it slightly chilled (not as cold as white wine normally) with pasta with truffles (Istrian specialty!) calamari, lobster, roasted poultry with rosemary, roasted vegetables, pork, veal and grilled sausages.

Winery: In 1998, Marinko Rodica, a car mechanic by trade, decided to start a new chapter in his life and became a winemaker. 10 years later, in 2008 Rodica family winery had sixty thousand vines and was certified organic. The brand new environmentally friendly and energy efficient wine cellar was completed in 2012. None of this would be possible without Marinko’s vision and passion and the support of his entire family. Today, Rodica estate organically farms 15 hectares of vineyards, with most of them planted with Malvasia and Refošk.