



**Name:** Rodica Sparkling Refošk

**Classification:** Dry Col Fondo sparkling white wine

**Varietals:** 100% Refošk (refosco)

**Appellation:** Truške, Istria, Slovenia

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

**Annual Production:** 5,000 bottles

**Alcohol:** 12%

**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:** Hand-harvested grapes go through a 7-day maceration period, ferment naturally and age for 6 months in used 2,500L French oak barrels and then for an additional 6 months in stainless steel tanks. Next harvest, unfermented Refošk is added to the wine and secondary fermentation begins. The fermenting wine is then bottled with crown caps, natural fermentation continues in the bottles. The wine is not disgorged, hence the “col fondo” sediment.

**Tasting Notes:** A naturally made sparkling Refosco. Think undisgorged Champagne method red sparkling wine. Typical varietal aromas of red berries and spices, along with funkier aromas of hay and forest floor. Inky, juicy, amazingly refreshing, with bright acidity and chewy tannins.

Serve it cold as an aperitif, with charcuterie, young cheeses, or not so sweet forest berry desserts and dark chocolate.

**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.