



Name: Rodica Sivi Pinot

Classification: Dry skin contact wine

Varietals: 100% Sivi Pinot

Appellation: Truške, Istria, Slovenia

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

Annual Production: 3,000 bottles

Alcohol: 14%

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: 8 days of skin maceration in open vats, spontaneous fermentation, 24 months in used barrique barrels, 18 months in stainless steel tanks. Bottled unfiltered, contains sediment.

Tasting Notes: Gently macerated Pinot Gris is electric dark pink with a more intense copper border. The nose brings out nuanced floral and delicate fruity aromatics, such as bright yellow and citrus fruits. On the palate, the wine shows deep notes of fresh raspberry, plum and ripe pears with nice acidity and significant tannin structure. The wine delivers an elegant freshness that goes well with stronger fish dishes and slightly spicy meat dishes (steak tartare anyone?!). Rodica suggests a crab skewer with rosemary and bacon, if you can get your hands on one.

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.