

SERPENTINA BABIĆ

2020



Country

Croatia

Region

Šibenik

Varietal

Babić

Winemaker

Love Over Money
Project

Alcohol Content

13.5%

Total Sulfur

No data

Residual Sugar

No data

Acidity

No data

HISTORY

Boutique Wine Collection seeks out family-owned, estate-driven producer partners whose passions and ethos are both celebrating and preserving indigenous varieties. Serpentina is a Love Over Money project designed to introduce the history and wine culture of Croatia.

Babić is a native Croatian red wine grape common to the Northern Dalmatia region. This Babić is sourced from a young organic vineyard, located on the hills of Jadrtovac in the Šibenik area.

VINIFICATION and MATURATION

Hand-harvested, fermented in stainless-steel tanks then aged in oak barrels for 12 months in large Slavonian oak barrels, then transferred into stainless-steel tanks, bottled and held for 6 months prior to release.



VINEYARD

Sourced from vineyards in Hvar, Šibenik and Makarska each rich in limestone and *Terra Rossa* a reddish-brown soil derived from limestone and other carbonate rock.



TASTING NOTES

intense dark berries, red plum and Adriatic fig with notes of tobacco and spice. Smooth texture and supple tannins.



FOOD PAIRING

Grilled meat, braised lamb shanks, smoked pork, sausages, pasta bolognese and hard cheeses.

