

**Country**

Croatia

Region

Hvar

Varietal60% Pošip
20% Trebbiano Toscano
20% Bogdanuša, Maraština
Muscat.**Winemaker**Love Over Money
Project**Alcohol Content**

12.5%

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.

Oseka i Protok translates to *Ebb and Flow* in Croatian and is an indigenous white blend. In 1967, Pošip became the 1st white wine in Croatia with a denomination of origin. Bogdanuša translates into *given by God* and is often consumed during religious holidays. Maraština was believed to have been an indigenous Croatian grape, but recent research has revealed that it is related to Malvasia del Chianti.

VINIFICATION and MATURATION

The grapes are co-fermented and aged in stainless steel for 12 months. After bottling, the wine is aged an additional 6 months before 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**

Acacia flower, lemon and tropical notes of pineapple.

**FOOD PAIRING**

Grilled fish, seafood dishes, risotto, pad thai, hard cheeses.