



SAINTS HILLS

VINO SVETACA • WINE OF THE SAINTS

DINGAČ



Domaine	Saints Hills
Grower	Family Tolj
Village	Dingač, Pelješac peninsula, Croatia
Location	South Dalmatia, Southern exposure
Grape	100% Plavac mali
Age of Vines	13 years
Soil	Red limestone quartz soil
Production methods	Dingač ferments in big wooden vats partially and in is partially barrel fermenter. It ages for 18-24 months in French oak barriques, and it is left to rest in the bottle for at least 6 months before release.
TASTING NOTES	
Colour	Intensive ruby red with purple nuances
Nose	Nose is dominated by cherry aromas followed by those of blackberry and blueberry.
Palate	Well balanced start reveals a warm and full bodied wine of a pleasant acidity. Dingač is dominated by elements of chocolate and ripe fruit, and some nutty elements in the background. Rich in mediterranean spices such as oregano, basil and some mint. Full bodied, rounded, silky tannins, the palate is dominated by plums, dark chocolate, carob and cookie aromas, followed by smokey scents of tobacco.
Length/finish	Very long lasting spicy finish.