



THE VOLAREVIĆ FAMILY

Our wine story begins in 2005 with the passion and dedication of a father and 4 sons, who already have a very successful and leading plant nursery garden in Croatia (<https://www.rasadnik-prud.hr/>). Guided by curiosity and willingness to do more, we took a leap into the wine business and very quickly established ourselves as one of the most recognized wineries in Croatia. Family owned and operated Winery Volarevic successfully supplies markets such as Croatia, the United States, Singapore, Bosnia and Herzegovina, Montenegro, Switzerland, Belgium and Great Britain.

We take great pride in the quality we bring to the table, thus creating meaningful traditions for future generations. We strive to become one of the best winemakers through the implementation of tradition, knowledge and new technologies.

We believe that great winemaking starts with a passion and love for wine. We have successfully translated our passion into a business that we love and are proud of. We take pride in selecting the best ingredients and using a traditional, hands-on approach to winemaking that is guided by our talented winemaker every step of the way. It is our dedication to detail and quality that results in our outstanding, award-winning wines that can be enjoyed by everyone!

Our mission as a family-owned business is to create the finest wine story while mixing science and tradition, thus providing our customers with delicious, high-quality wines that are all hand crafted locally.

We provide an unparalleled selection of wines, from unique fruit-forward wines to more traditional whites and reds. There is something to satisfy every palate.

Our vision is to share a passion and dedication for quality to our community locally and globally, and to make our winery a positive and memorable experience for everyone. From this we hope that our brand is welcomed into their lifestyle and enjoyed for all occasions.



TERROIR - KOMARNA

Our vineyard is located in the south of the beautiful Dalmatian coast in the very heart of Komarna, the youngest wine growing region in Croatia.

This charming little seaside village, located 70 km northwest of Dubrovnik, became well known as an important Croatian wine region.

The story begins in 2005 by preparing the soil area for planting. The soil is rocky, and required a lot of hard work, mechanization and resources to make it fertile. The process was performed by clearing thick shrubs from the surface and rock deposits in the first 60 cm to ensure the best growing conditions for the vines. The Komarna region has a specific terroir which is highly suitable for growing indigenous Croatian varieties such as Plavac Mali, Tribidrag(Crljenak Kastelanski, Zinfandel), Pošip and Maraština.



VOLAREVIĆ VINEYARD FEATURES

The entire vineyard is south-facing and has three types of insolation for optimal sun and heat exposure: sun-vine, sun-rock-vine, and sun-sea-vine. Due to the extreme conditions and high temperatures, the vineyard is also equipped with an irrigation system which is necessary during dry periods.

Altitude: 72-132m

Yearly insolation: 2650 hours

Rainfall: average 750 mm

Size: 15 ha (12 ha of vines)

Soil: lithosol; rock percentage: 50%



PLAVAC MALI-CROATIAN INDIGENOUS VARIETY

Synonyms: Zinfandel, Primitivo, Crljenak Kastelanski

Plavac Mali is an indigenous Croatian wine variety. Its breed is connected to middle and South Dalmatia. It was bred by a spontaneous hybridisation of two indigenous Croatian sorts: Crljenka Kastelanska (also known as Zinfandel or Primitivo) and Dobricic. Plavac Mali is the most common and economically relevant wine sort in Croatia.

Plavac Mali succeeds best on sunny slopes where it never lacks in sun and warmth but also finds hydration by burying its roots deep under the porous rock while cooled by constant air circulation. The sort is defined by exceptional quality, high yield and a particular resistance to illness.

All of the above ensures the production of exquisite wines which boast a high alcohol percentage, the fullness of taste, the purple-scarlet colour with blue shades. It is an astringent, high-extract wine.

The positioning of Volarevic Vineyards allow for Plavac Mali to grow to its best quality.



Organically Produced Wine – Bio Production

The ideal climate and fertile soil conditions in the Komarna region together make the perfect formula for organic grape growing conditions.

The rocky soil, high temperatures during the summer, constant Dalmatian winds, cool nights, and the raw nature and biodiversity of flora and fauna help the grapes to grow to their best quality.

Due to hard natural conditions and the thick skins of Plavac mali grapes, minimal quantities of copper and sulphur are used in their production, abiding by organic production laws.



WINEMAKING

The whole process of winemaking begins in the vineyard itself. The weeds that grow around the area are pulled out manually to ensure better insolation of the vines that helps with berry sugar saturation, air flow and other parameters necessary to yield high quality grapes.

Due to the ideal natural conditions and the hardiness of the grapes, minimal quantities of copper and sulphur are used in production, thereby abiding by organic production laws.

Crucial viticultural processes such as pruning, tying, defoliation and cluster thinning are all done by hand. Grape maturation is monitored closely by our family oenologist, Josip Volarevic, to ensure perfect harvest time.

At the current time, collaborating with the Agriculture University of Zagreb and Medical University in Split, Josip is writing his doctoral thesis on: *“Influence of harvest date and length of maceration on polyphenolic and sensory characteristics of Plavac Mali wine”* and *“Biological effects of wine: The influence of vinification technology, dealcoholization and aging of wine”*.

In our winery we rely on modern technology, controlled processes of fermentation, and traditional methods of maturing wine in the finest oak barrels. Our laboratory is a crucial part of the winery where the complete analysis of each wine has been made. The results from our in-house laboratory are very important to our oenologist in order to decide how to continue with the production.

