

Kozlović

Croatia - Istria - Buje



K O Z L O V I Ć

Ownership/Founders Kozlović Family

Start of Activity 1904

Vitiviniculture Organic

Hectares 31

Bottles produced 250.000

MOSCATO DI MOMIANO

100% Moscato di Momiano

Production area: Western Istria, Croatia, in the vineyards of Vale

Terrain: flysch, rocce grigie e argilla, a 200 metri s.l.m. con esposizione a sud

Harvest: manual

Vinification: Manual selection of grapes, cryomaceration for 2-3 days, pressing, fermentation interrupted by cooling

Refinement: stainless steel

Color: oro pallido limpido

Fragrance: young, rather intense and distinctly muscat, with hints of nutmeg, cinnamon, and ripe yellow fruit

Flavor: Moderately sweet, lighter-bodied and supported by intense freshness. The aromatic expression is pure and intense, dominated by the Muscat character with an attractive spicy note. The finish is long, fruity, and spicy, and the lightness of the wine increases its drinkability

Alcoholic Grade: 12% vol



In the heart of northern Istria, in the picturesque Vale Valley at the foot of Momjan, the Kozlović family has been cultivating vines since 1904, creating one of Croatia's most distinctive wineries. The fourth generation, led by Gianfranco and Antonella, runs the business with a contemporary vision, in keeping with Istrian tradition. The flysch soils (the "white earth") and the microclimate mitigated by the Adriatic Sea offer ideal conditions for native grape varieties such as Malvazija and Muškat Momjanski. The winery, inaugurated in 2012 and a symbol of sustainable architecture, reflects a production approach based on precision and respect for the terroir. Care for biodiversity, limited yields and clean vinification techniques result in vibrant, distinctly salty and elegant wines that are faithful expressions of the Istrian landscape and history.