

MALVASIA

SECCO FRIZZANTE DOC

WHITE SPARKLING DRY WINE



GRAPE: Malvasia

ALCOHOL CONTENT: 11% vol.

IN THE VINEYARD:

AVERAGE ALTITUDE: 180 a.s.l.

GROUND: calcareous-clayey soil with the presence of fossils dating back to the Pliocene era

FARMING SYSTEM: Guyot

HARVEST TIME: end of August

IN THE CELLAR: Following a soft pressing in the absence of oxygen, we separate the must from the skins.

Fermentation begins inside temperature-controlled fermenters, during which the sugars become alcohol and carbon dioxide, thus obtaining a sparkling wine.

IN THE CHALICE: straw yellow with greenish reflections, very fine bubbles that express a creamy and persistent foam.

Intense and pleasant aroma with floral and fruity notes of sunflower, lily, apricot, pear and yellow apple. The expression of the grape given by the aromaticity of the vine is particular. On the finish there are light hints of rosemary and sage.

In the mouth the bubbles that fizz on the tongue are very present, stimulating the sensations of acidity and sapidity. Dry, soft and well balanced, with a good structure that invites another sip.

The floral and fruity notes perceived by the nose return lively.

It goes well with prawns in pink sauce, rice supplì, risotto with asparagus, white pizzas and carnival fritters.

SERVICE TEMPERATURE: 10°-12°C

FIRST HARVEST: 2017

PRODUCT FORMATS: 0,75 lt

