

# Malvasia



**CAMPANA**  
VINI PIACENTINI

# Passito

## WHITE STILL WINE



**GRAPE:** Malvasia di Candia Aromatica

**ALCOHOL CONTENT:** 13,5% vol.

**IN THE VINEYARD:**

**AVERAGE ALTITUDE:** 230 a.s.l.

**GROUND:** calcareous - clayey soil.

**FARMING SYSTEM:** Guyot

**HARVEST TIME:** end of August / early September

**IN THE CELLAR:** After a careful selection in the vineyard, the grapes are collected in crates and taken to the winery, where they will have to pass another selection, during which they will be spread out in various plato which allow the passage of air for drying.

At this point, the grapes are transported to a house in the Piacentino hills, about 350 meters a.s.l., where they will remain to dry until the beginning of December.

It will then be destemmed, crushed and accompanied in steel barrels at a controlled temperature, where it will ferment and refine for a few years before being bottled.

**IN THE CHALICE:** Amber color, bright and brilliant; by turning the glass we notice a good consistency.

Approaching it to the nose, it releases intense and aromatic notes of dried apricot, candied fruit, pear, caramel, cinnamon, vanilla and sweet spices.

Sumptuous, elegant and enveloping in the mouth. The right sweetness, balanced by the freshness makes this nectar exclusive.

Traditionally tasted by dipping the cake sbrisolona (Piacenza cake of shortcrust pastry and almonds).

Excellent as a meditation or combined with blue cheeses with dried fruit and Christmas sweets such as panettone and mostarda.

**SERVICE TEMPERATURE:** 10°-12°C

**FIRST HARVEST:** 1997

**PRODUCT FORMATS:** 0,5 lt