

# Malvasia



## White Sparkling Sweet



**GRAPE:** Malvasia di Candia Aromatica

**ALCOHOL CONTENT:** 7.5 % vol.

**IN THE VINEYARD:**

- **AVERAGE ALTITUDE:** 175 a.s.l.
- **GROUND:** calcareous - clay soil
- **FARMING SYSTEM:** Guyot
- **HARVEST TIME:** second half of August

**IN THE CELLAR:** After a gentle pressing in the absence of oxygen, the must is separated from the skins. Fermentation starts at a controlled temperature in the fermenters with the sugars producing alcohol and carbon dioxide to obtain a sparkling wine.

Once the desired level of sweetness has been achieved, the wine is cooled to halt fermentation and preserve the unfermented sugars.

**IN THE GLASS:** Intense and bright straw-yellow colour enhanced by very fine bubbles. The aromas clearly recall the characteristics of the grape variety with delicate but persistent notes of banana, yellow flowers, pear, white melon, chamomile and light notes of sage and citrus. On the palate, the first sip is dominated by bubbles and freshness, followed by intense flavours of banana and citrus and light hints of coconut and white peach. This wine is sweet but not cloying thanks to its well-expressed acidity.

It goes well with dry cakes, Cantucci biscuits and almonds as well as sponge with custard and marron glacés.

**SERVING TEMPERATURE:** 6° - 8° C

**FIRST HARVEST:** 1972

**WINE FORMATS:** 0.75 l

*I vini della Tradizione*