

Malvasia

White Sparkling Dry



GRAPE: Malvasia di Candia aromatica

ALCOHOL CONTENT: 11% vol.

IN THE VINEYARD:

- **AVERAGE ALTITUDE:** 190 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 begins inside temperature-controlled fermenters, during which the sugars convert to alcohol and carbon dioxide, thus obtaining a sparkling wine.

IN THE GLASS: the intense foam leaves fine and persistent bubbles in the glass, further enhancing the wine's bright straw-yellow colour with greenish reflections.

The fruity aroma reveals notes of field flowers and delicate scents of herbs and citrus with hints of grapefruit and lime. Freshness dominates on the palate, accompanied by good structure and flavour, making this wine enjoyable and persistent, inviting another sip.

Recommended in combination with Piacenza cold cuts of coppa and salami with "torta frita", vegetarian lasagna, asparagus risotto, roast beef, salted tongue and peppered mussels.

SERVING TEMPERATURE: 6° - 8° C

FIRST HARVEST: 1972

WINE FORMATS: 0.75 l

I vini della Tradizione