



Malvasia

STILL

GRAPE: Malvasia Aromatica di Candia 100%.

ALCOHOL: 12.5% vol. 750

WINEMAKING: Soft crushing in absence of oxygen and temperature-controlled fermentation in stainless steel vats for 4-5 days with yeasts.

AGEING: 1 month in the bottle.

LIFESPAN: 1.5 year.

COLOUR: Yellow verging to gold, with slightly prominent nuances. Brilliant, clear and clean hue.

AROMA: Distinctive aromatic note of mature Malvasia, lightly spicy, curious sensations of medlar fruit. Good balance of aromas.

FLAVOUR: Aromatic, exotic, with hints of medlar notes and a pleasant slight mineral end. Dry, with a sweet almond twist, and excellent structure.

SENSATIONS: Surprisingly elegant nose-palate harmony, especially for its aromatic, almost exotic notes. This is a special Malvasia quality, fresh and pleasant, a must-try.

SERVING: 14 - 16°C (in the summer), 16 - 18°C (in the winter); serve in a tall, rounded tapered tulip wine glass.

FOOD PAIRING: A perfect match for an impressive range of dishes, especially blue cheeses and middle-aged cheeses, salumi (Italian cold cuts) and even fry food.

Last but not least, a great wine to sip in good company and in good conversation, or with a seasonal fruit salad.

