

MALVASIA

DOLCE-FRIZZANTE



GRAPE: Historic grape. Average grape bunch, conical, pyramidal, often winged, semi-loose (130-200gr). Average spherical berry. Thin and slightly pruinose skin, golden yellow colour with brown speckles. Aromatic juice.

ALCOHOL: 7,5 % vol. 750.

WINEMAKING: soft crushing and temperaturecontrolled fermentation in stainless steel vats for 4-5 days with both local and selected yeasts.

AGEING: 4 months in stainless steel + 2 months in the bottle.
12+ months LIFESPAN:

COLOUR: light yellow, golden nuances, unblemished chroming, clean and light green; very fine and constant carbonic residue; good the glyceric base.

FRAGRANCE: intense, slightly aromatic with a thin note of “Moscato”, good the olfactory acidity and the balance of fragrances, peach and ripe apple.

FLAVOUR SENSATIONS:
mildly fruit, not intrusive carbonic residual, correct amount of acidity, good the ph fairly balanced; sweet but not fulsome almond taste. pleasant, good the nose-palate harmony, good cleaning of the aromatic notes so the acidity; excellent sparklingness sweet and pleasant.

SERVING: 8 - 11 °C (in summer), 11 - 14 °C (in winter); serve in a tall, rounded tapered tulip wine glass.

PAIRING: local Salami, appetizers and delicate flavour dishes, ideal match for finger food, sweet cheeses , cakes and desserts and whatever suits local tradition and personal taste

