

MALVASIA

DRY-SPARKLING



UVA: Malvasia (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: 11,0 % vol. 750/1500.

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

AGEING: 4 months in stainless steel + 2 months in glass.

LIFESPAN: 12 months.

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

FRAGRANCE: intense, aromatic with a slight note of "Moscato", good olfactory acidity and good balance of perfumes.

FLAVOUR: mildly fruity, not intrusive carbonic residue, good the total acidity thus the pH, quite balanced; dry taste.

SENSATIONS: pleasant wine that surprises the nose-palate harmony, as well for the clean aromatic notes, so the acidity; excellent mineral note.

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

PAIRING: high quality salami, ideal match for appetizers, particular hors d'oeuvre and delicate flavour dishes.



CAMPANA
MAL
SECCO
VA
FRIZZANTE
SIA

