

# MALVASIA FERMO

## BIOLOGICO

### ORGANIC WHITE STILL WINE



**GRAPE:** Organic Malvasia

**ALCOHOL CONTENT:** 12% vol.

**IN THE VINEYARD:**

**AVERAGE ALTITUDE:** 130 a.s.l.

**GROUND:** calcareous - clayey soil

**FARMING SYSTEM:** Guyot

**HARVEST TIME:** first half of September

**IN THE CELLAR:** following a soft pressing in the absence of oxygen, we separate the must from the skins. Fermentation begins inside temperature-controlled fermenters, during which the sugars become alcohol and carbon dioxide, thus obtaining a sparkling wine.

**IN THE CHALICE:** it has a beautiful straw yellow color with greenish reflections, clear and bright. The nose strikes with floral and fruity notes, intense and delicate at the same time.

Green apple, pear, yellow peach, chamomile, acacia flowers, cherry blossoms, very light notes of sage.

In the mouth enveloping, balanced, savory and mineral, it recalls the fruity and citrus notes perceived on the nose.

With good acidity, structure and alcohol, it is pleasantly inviting to drink.

Excellent if tasted as an accompaniment to croutons with butter and river fish, tortelli from Piacenza and pumpkin flan with sweet gorgonzola.

**SERVICE TEMPERATURE:** 10°-12°C

**FIRST HARVEST:** 2018

**PRODUCT FORMATS:** 0,75 lt

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