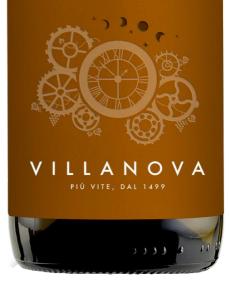




MALVASIA





CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013 CAMPAIGN FINANCED ACCORDING TO EU REG. NO. 1308/2013

MALVASIA

(macerated) DOC FRIULI ISONZO 2020

Soil

Alluvial pebbly soil with high drainage. Its geological origins come from deposits of the Quaternary era, then followed by ancient floods (Pleistocene) and more recent ones (Holocene) of the Isonzo river.

Grapes 100% Istrian Malvasia

Training system Bilateral Guyot **First vintage produced** 2020

Alcohol

12.5 % vol. **Total acidity** 5,30 g/l **Harvest** Manual

Vinification

Pre-fermentative maceration of 5 days at 5°C, followed by a maceration with skin contact at 15°C for 7 days. After racking, the vinification ends in concrete tanks.

Aging

In concrete tanks for 12 months on its own lees.

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Shelf life

From 8 to 12 years from the harvest, depending on storage conditions.

Cork One-piece natural cork.

Tasting notes

Deep yellow with orange reflections. To the nose it is reminiscent of balsamic notes of elder, orange blossom and lavender. The body is full and rich, with intense taste and lingering aftertaste.

Food Pairings

Ideal with main courses like pasta, risotto and soups crustacean-based. To be served at 12°C.